



# Nero d'Avola

Sicilia DOC  
Denominazione di Origine Controllata

*Nero d'Avola is a native grape variety of Sicily. In the past it was used for basic wines, but since the late 70ies winemakers started to study this grape and experiment with it. Today it is considered to be the prince of Sicilian wines.*



## VINEYARD

*Type of wine: Red.  
Grape variety: Nero d'Avola 100%.  
Production area: Western Sicily.  
Training and pruning systems: Controspalliera, guyot-pruning system.  
Altitude: 300 mt. a.s.l.  
Vines per ha: 4500.  
Yield per ha: 95 q.l.  
Harvest period: September.*

## VINIFICATION

*Fermentation: Stainless steel.  
Refinement: Stainless steel, 6 months in oak barrels of 3000 lt.  
Alcohol: 13,50% vol.*

## TASTING NOTES

*Intense ruby red colour with violet hues. Complex taste of dried plums, cherries, blackberries, blackcurrants, raspberries. Rich and balanced bouquet of marasca cherries and raspberries. Velvety taste, nicely structured, long lasting.*

## FOOD TIPS

*Aged cheese, pasta dish, red meats.  
Serving temperature: 16-20°C*



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