revino: POSTCARDS FROM ITALY

Organic

Nero d'Avola

Denominazione di Origine Controllata

APPELLATION

DOC Sicilia

AREA OF PRODUCTION

Sicily

GRAPES

100% Nero D'Avola

VINTAGE

2020

SOIL COMPOSITION

From clayey-calcareous soils of medium texture to calcareous marly soils

VINIFICATION

Grapes are de-stemmed and softly crushed. Fermentation is done with pumping over at controlled temperature for 8 days. Once the fermentation is completed, we keep the skins in contact with the grapes for about 3-4 days with a little pumping over in order to keep the "cap" wet. Aging in stainless steel vats.

TASTING NOTES

Deep ruby in colour with bright aromas of red berries and plum.

Juicy flavours of cherry, spice and crushed herbs develop into a rhubarb aftertaste.

FOOD PAIRING

It pairs particularly well with rich meat cuts, including steaks, burgers and meatloaf. A classic match for pasta and aged cheese.

ALCOHOL

13%

SERVING TEMPERATURE

14 - 16 °C

RESIDUAL SUGAR

3.5 g/l

ACIDITY

5.5 g/l

OTHER CHARACTERISTICS

Suitable for vegans.

Museo Nazionale Collezione Salce

AUTORE	Grassi Vittorio
TITOLO	Monreale
SOGGETTO	Fontana del Chiostro del Duomo di Monreale
DATA	1925