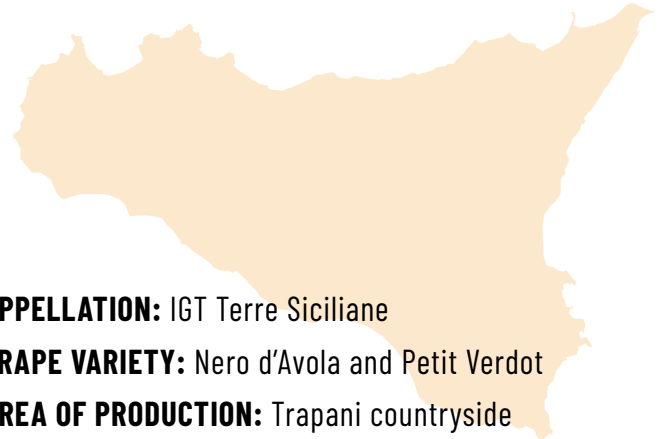


N · A · R · I'



APPELLATION: IGT Terre Siciliane

GRAPE VARIETY: Nero d'Avola and Petit Verdot

AREA OF PRODUCTION: Trapani countryside

TYPE OF SOIL: Medium mixture with clayey tendency

EXPOSURE: 250-400 m a.s.l.

TRAINING SYSTEM: Cordon trained, Gnjot-Espalier

VINES PER HECTARE (EA): 5.000/5.500 vines per hectare

YIELD (kg PER HECTARE): 7.800/8.000 kg per hectare

HARVEST PERIOD: Between the 3^o week of September and 1^o week of October

FERMENTATION TEMPERATURE: 24°-28°

VINIFICATION METHOD: Traditional in red in stainless steel fermenters at controlled temperature

MATURATION: 3 months in durmast barrique


ALCOHOL: 13.50 % vol. PH: 3.54 (average)


TOTAL ACIDITY: 5.13 g/l (average)


FORMATS: 0,75 l

SERVING TEMPERATURE: 16°

TASTING NOTES

 **COLOR** Deep intense ruby color with purplish shades.

 **NOSE** Fragrant fruits recalling blackberries, black cherries, cloves, black pepper, liquorice and dark chocolate.

 **PALATE** Assertive character well tempered by the silky and delightful tannins

PAIRING

Lamb stew, Lamb Chops, Lamb Kabobs, Roasted Pork, Grana Padano, Pecorino, Manchego, Smoked Gouda, Wood Ear Mushroom, Black Lentils, Truffle, Black Beans.