



## NERO D'AVOLA

Vintage 2016

The low yields guarantee a high quality and concentrated harvest. Choosing to age wine partly in wood and partly in steel barrels, allows us to combine fresh and fruited notes of a young wine, to extremely elegant spicy and liquorish aromas, which are usually indicators of good aging potential through time.

### Technical details

- **Grapes:** Nero d'Avola
- **Appellation:** Sicilia DOC
- **Vine growing area:** Sallier de La Tour Estate - Monreale (PA) - Sicily
- **Training system:** espalier
- **Pruning system:** spurred cordon
- **Vines per ha:** 4.000
- **Yields per ha:** 80 ql
- **Fermentation:** traditional for red
- **Fermentation temperature:** 28°C
- **Duration of fermentation:** 20 days
- **Malolactic fermentation:** fully developed
- **Ageing:** 30% of must for 12 months in second and third passage 225 liter French (Allier & Tronçais) oak barrels, 70% in stainless steel tanks.
- **Alcohol content:** 13,5% Vol.
- **Wine analytical data:** pH 3,56 - TA 5,7 g/l - RS 2,6 g/l - ET 28,5 g/l

