

NERO D'AVOLA RESILIENCE

2018 BERLINER WEIN TROPHY
GOLD MEDAL

2018 LUCA MARONI
95 POINTS

VINE VARIETY 100% Nero d'Avola

HARVEST - Mid September

VINE TRAINING - Bush and trellis

PLANTING DENSITY - 3000-4000 plants per hectare

YIELD - 70 quintals per hectare

ALTITUDE - 100-300 metres above sea level

WINEMAKING- The grapes are hand-picked and placed in small baskets. They are worked quickly to maintain the unique characteristics of these grapes, respecting the territory of origin. After a soft pressing the grapes ferment with contact of the skins for two weeks at a controlled temperature and with delicate pumping and punching. At the racking, one part of the wine continues its malolactic fermentation in barrels for six months, to be assembled once again for further refinement with the other part in stainless steel.

COLOUR - Ruby red with intense and vibrant reflexions

BOUQUET- Typical notes and varieties of cherry, mulberry, raspberry mixed with tones of elegant spices such as vanilla, coffee and cocoa.

TASTE- Wide, warm and enveloping on the palate with a mature tannin, elegant and velvety. A rich and fruity aftertaste.

ALCOHOL CONTENT - 14,5% volume

FOOD PAIRING- Goes well with char-grilled noble meats and hard textured mature cheeses.

SERVING TEMPERATURE - 16-18°C

BEST CONSUMED WITHIN - 3-5 years

SIZE- 75cl bottles

NOTE

