

bio Nero d'Avola

VARIETY Nero d'Avola

APPELLATION Terre Siciliane IGT

VINEYARD AREA
Agrigento hills, between 200 and 300 meters on the sea level

SOIL
Shallow soils of medium texture calcareous clay with a good content of organic matter and iron

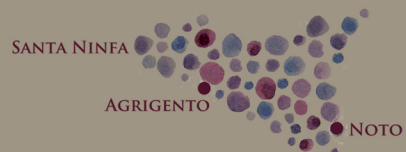
WINEMAKING
100% Nero d'Avola sourced entirely from organically accredited vineyards. Fermentation is conducted for 12-15 days at 24-30°C with daily pump-overs and 1 delestage. The wine is matured in stainless steel tanks and minimal oak contact to preserve fruit freshness

TASTING NOTES
Deep red with purple tones. The nose provides a mix of red cherry and raspberry. The palate is true to the nose with primary red berry and a mineral-like acidity. A medium bodied profile is rounded by subtle tannins and a spicy finish

FOOD PAIRING
Perfect with grilled meat, spaghetti with pesto sauce and seasoned pecorino cheese

PACKAGING INFORMATION

bottle size	750 ml	empty bottle weight	400 gr
pallet	80x120 EUR-EPAL	bottle ean code	8030423002635
bottles per case	6	full case weight	7.00 kg
case per pallet	125	case ean code	18030423002632



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