

## Nero d'Avola Doc Sicilia - Cataldo

---



**Region.** Sicily



**Grapes.** Best selected 100% Nero d'Avola grapes, from west Sicilian vineyards in Menfi area.



**Vinification.** Classic red vinification: soft pressing, fermentation and maceration with the skins at 28-30 °C. for 10 days.



**Tasting Notes.** Deep ruby red color with violet reflections. Rich, spicy bouquet with hints of green pepper, currant, blackberry, raspberry and plum. Dry, enveloping and full flavor with notes of red fruit, tobacco and vanilla. Sweet, soft and ripe tannin.



**Analysis.** Alcohol 13,5% Vol; Total acidity 6 g/l; Residual sugar 8,5 g/l.



**Food suggestions.** Excellent with pasta dishes, red and braised meats, game and cheeses. Serve at 16-17 °C. To drink within 5 years from the harvest.



**Bottle.** "Sissi" 750 ml (in box of 6 bt); 500 ml (in box of 12 bt); 1L (in box of 6 bt); 1,5 L (in box of 6 bt).

