



## MONT'ELIMO NERO D'AVOLA



Soft, fruity, intense. The principal Sicilian vine makes smoothness and balanced structure its great strengths. The Nero d'Avola harvest takes place in late August, early September with manual and selective harvesting of the bunches. The processing of the grapes continues with a traditional red vinification. It is a young wine, round and suitable for the typical combinations of the Mediterranean cuisine.

**DENOMINATION:** DOC Sicilia

### ENO-SENSORY ANALYSIS



**COLOR:** Purple red with ruby reflections



**BOUQUET:** Notes of red fruits such as strawberry, black cherry but also spices and saline aromas



**TASTE:** Soft and smooth on the palate. Its balanced structure and persistent finish enhance hints of spices and red fruits

### HOW TO TASTE IT

**PAIRING:** Ideal with Sicilian cuisine. Excellent with “pasta alla norma” and Nero d'Avola braised beef

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 12 - 14° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 12,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

**VARIETIES USED:** 100% Nero d'Avola

**VINEYARD LOCATION AREA:** Western Sicily

**ALTITUDE:** 300 meters above sea level

**TYPE OF SOIL:** Calcareous – clayey

**EXPOSURE OF THE VINES:** South - East

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 5000

**GRAPE YIELD QUINTALS/HA:** 80 q/ha

**HARVEST PERIOD:** Last week of August - first week of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 13% Vol.

**CONCENTRATION OF SULPHITES:** 70 mg/L

**WHITE VINIFICATION:** Traditional red vinification in thermo-controlled stainless steel tanks

**REFINING IN BOTTLE:** 3 months

**LONGEVITY OF THE WINE:** 6 years