



## GÀBAL - NERO D'AVOLA



Full-bodied, identifying. An elegant and rich red wine that perfectly reflects the varietal characteristics of one of the most traditional grape varieties of Sicilian viticulture. The grapes are harvested by hand in small crates to preserve their integrity without compromising their organoleptic qualities. The vinification takes place in stainless-steel containers, first the maceration at a controlled temperature to allow the complete extraction of the aromatic substances, then slow fermentation of the must. Gàbal Nero d'Avola is characterized by a bouquet of berries and spices that make it particularly pleasant and fascinating.

**DENOMINATION:** DOC Sicilia

### ENO-SENSORY ANALYSIS



**COLOR:** Dark garnet red



**BOUQUET:** Notes of wild strawberries and blackberries combine with hints of spices, black pepper and sage



**TASTE:** Full-bodied and warm on the palate. Its excellent sapidity enhances the aromas of berries and spices. The soft and velvety tannin opens to a long and persistent finish

### HOW TO TASTE IT

**PAIRING:** First and second courses of meat, like pork and steak. Excellent also with aged cheeses.

**RECOMMENDED GLASS:** Large ballon

**SERVING TEMPERATURE:** 16 ° C

### ON THE MARKET

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

**ANNUAL PRODUCTION:** 28,000 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:** 250/300 meters above sea level

**TYPE OF SOIL:** Calcareous - clayey

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

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4000/45000

**GRAPE YIELD QUINTALS/HA:** 65-70 q/ha

**HARVEST PERIOD:** First ten days of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 13.5% Vol.

**CONCENTRATION OF SULPHITES:** 80 mg/L

**RED VINIFICATION:** Fulling of the skins, maceration at a controlled temperature between 25 and 28 ° C. Fermented in steel and refined in the bottle for three months.

**REFINING IN BOTTLE:** 3 months.

**LONGEVITY OF THE WINE:** 6 Years