



## TORRE DEI VENTI - NERO D'AVOLA



Sapid, vibrant, majestic. Nero d'Avola is a great grape variety that gives life to this full-bodied and harmonious red wine. The peculiar geological conformation of the land and the breezy climate give the grapes unique and elegant characteristics. The harvest is done manually, allowing the grapes to keep their integrity. The maceration at a controlled temperature releases an intense and decisive color. The aging is carried out in French oak barrels, which give the wine its valuable aromatic bouquet, making it soft and enveloping. Torre dei Venti has hints of ripe red fruit and spices that follow one another "taking" the palate on an exciting emotional journey.

**DENOMINATION:** DOC Erice

### ENO-SENSORY ANALYSIS



**COLOR:** Bright ruby red



**BOUQUET:** Notes of berries and spices stand out to the nose with delicate hints of prunes and figs



**TASTE:** Warm and enveloping on the palate. The great sapidity enhances its aromas. The finish is long and pleasant.

### HOW TO TASTE IT

**PAIRING:** Perfect with grilled and roasted meat-based dishes and meatballs with sauce. Also good with cured meats and aged cheeses.

**RECOMMENDED GLASS:** Large ballon

**SERVING TEMPERATURE:** 16° C

### ON THE MARKET

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

**ANNUAL PRODUCTION:** 17,000 bottles

**FORMATS:** 75 cl - 150 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

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

**VINEYARD LOCATION AREA:** Erice DOC area

**ALTITUDE:** 250/300 meters above sea level

**TYPE OF SOIL:** Clayey

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

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4000

**GRAPE YIELD QUINTALS/HA:** 60 q/ha

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

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 13.5% Vol.

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

**VINIFICATION:** Manual harvest, destemming, red vinification with traditional pressing of the skins, maceration at a controlled temperature between 25 and 28 ° C. Elevage in French oak barrels for 8/10 months. Cold bottling and refining in bottles for one year.

**REFINING IN BOTTLE:** 6 months

**LONGEVITY OF THE WINE:** Over 10 Years