



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: Hilly viticulture

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