

TONNINO

AZIENDA VITIVINICOLA

NERO D'AVOLA

Variety: 100% Nero d'Avola

Appellation: Sicily DOC – Red Wine

Soil: Grown in Sicily in a mixture of clayey and sandy soil about 200-300 meters above sea level and with a density of 4,000 plants per hectare.

Vineyard: Contessa Entellina hills

Grape output per hectare: 100-120 quintals

Farming System: Espalier with guyot pruning

Harvest: Grapes are harvested in the middle of September when they are fully ripe.

Winemaking: Harvested at the right phenolic ripeness and vinified with a 12-15 day long maceration at 79° F. Afterwards, the wine is matured in stainless steel tanks for 4 months before being bottled.

Alcohol Content: 13.5 % vol.

Characteristics: A deep red color with purple tones. The bouquet consists of blackberries and ripe cherries. A full mid-body wine that is nicely rounded with tannins. It contains a balanced acidity and persistency with a fruity finish.

Food Pairing: Perfect with grilled meats, spaghetti with pesto sauce and seasoned pecorino cheese. Best served at 63° F. Can be served immediately after uncorking.



Above Wines Special Selection