

TONNINO

AZIENDA VITIVINICOLA

NERO D'AVOLA *Made with Organic Grapes*

Variety: 100% organically grown Nero d'Avola grapes

Appellation: Sicily DOC – Red Wine

Alcohol Content: 13% vol.

Vineyard Area:

Poggioreale hills. 200-300 meters above sea level.

Soil:

Shallow soils of medium texture. Calcareous clay with an abundant amount of organic matter and iron.

Harvest:

Grapes are harvested during the middle of September when they are fully ripe.

Winemaking:

The must stays in contact with grape skins for 12-15 days during maceration at 79° F. Afterwards, the wine is matured in stainless steel tanks for 4 months before being bottled.

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 provides 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.



Certified organic by Suolo e Salute srl Italy