



The quintessential Sicilian red harvested in our parcel located in a narrow valley dividing the province of Palermo from that of Trapani. In this interpretation, the wine is characterized by freshness and playfulness, plus vibrant notes of blackberry and cherry and a signature savory note reminiscent of capers. It is an authentic, versatile and very food friendly interpretation of a classic Sicilian varietal.

PASSO DI CONTESSA

NERO D'AVOLA

SICILIA DOC

VINEYARDS

Southwestern Sicily, Tenuta di Contessa Entellina and bordering territories

SOIL

Dark, deep, alluvial soils with medium texture. Silt and sandy clay composition with good concentration of organic substances

ALTITUDE

130 m a.s.l.

EXPOSITION

South-West

TRAINING SYSTEM

Spalliera with guyot pruning leaving 5-7 buds per shoot

DENSITY

3205 plants per ha. Vineyard planting 2.60m x 1.20m

HARVEST PERIOD

Hand harvested between the second and third week of September

VINIFICATION

After destemming and crushing, the must is fermented and macerated at 15/16 °C for roughly 12-15 days. After the alcoholic fermentation, malolactic fermentation takes place spontaneously.

AGING

Aging in controlled temperature cement tanks for 4 months followed by bottling.

ANALYTICAL DATA

13.5% Alc by vol, 6.5 g/l total acidity, 3.32 pH

TASTING NOTES

Notes of raspberries, blueberries, and blackberries plus aromatic herbs like Eucalyptus and mint. On the palate, the wine is broad with balanced acidity and a long, fruit-forward finish

PAIRING

Perfect with grilled meats and flavorful pastas and soups



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