

ARINI ENOT. GIUSEPPE CASA VINICOLA - MARSALA

NERO D'AVOLA 2018



Product: Nero D'avola D.O.C. Sicilia;
Grapes: Nero d'Avola;
Production area: Marsala and neighboring territories (TP);
Planting year: 2005;
Altitude: 20 to 80 meters above sea level;
Soil: clayey soil of medium texture with a good degree of fertility;
Yield per hectare: 70 quintals about;
Farming system: espalier;
Pruning: guyot simple;
Harvest time: early September;
Vinification: destemmed, pressed and the must left on the skins for about 8/10 days and then continue the fermentation in 600 hectoliters stainless steel tanks and subsequently refinement in used oak barrels for about 5/6 months;
Bottling: February / March;
Alcohol: 13.50% Vol.;
Total Acidity: 5.20;
Aging capacity: 5/6 years;
Serving temperature: 16/18 ° c.;
Colour: Deep ruby red;
Bouquet: intense, consisting of berries, with pleasant notes of prune and cherry. Expressed firmly the distinctive elements of the Nero d'Avola.
Taste: It has a solid structure and slightly tart, fruity on the palate, it expresses kindness and intensity of flavor. Of good aromatic, offering sweet tannins and elegant balance of good taste;
Serving suggestions: ideal with all red meat dishes, roasts and wild game, or to accompany cutting boards of cheese and cured meats.