

LIA

NERO D'AVOLA ROSÈ



Grape variety	Nero d'Avola 100%
Alcohol content	12%
Appellation	D.O.C. Sicilia
Area of production	South-west Sicily; vineyards at Mazara del Vallo
Terroir	Altitude at sea level; Mainly sandy soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: 80 q/h
Harvest	It takes place at the beginning of september at night time.
Winemaking	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 12 days.
Aging	Then the wine stays into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Light rose colour. Lia on the nose gives intense aromas of fresh fruit like strawberry and mango with delicate smells of mint and pink pepper. Lia is light-bodied with silky tannins and it has a high acidity. On the palate, there are flavours of black cherry, pomegranate, and an aromatic note of fennel.
Food matching	It goes well with spicy food and dishes with tomato sauce. It is amazing also if paired with raw prawns and exotic fruit salads.
Best to enjoy	In a tulip shape glass at 8° C temperature.

Do you know that: Lia is a character from Giovanni Verga's novel (Malavoglia). She was the youngest of 5 siblings, but she stood out because she was very beautiful and sensitive, unlike the rest of her family.

Recycle

Stopper: **Organic** Cork FOR51
Capsule: **Plastic** Pvc C/PVC90
Bottle: **Glass** Green Glass GL71



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