



GRAPES: 100% Nero d'Avola

PRODUCTION AREA: Grotte - Agrigento

VINEYARD ALTIUDE: 450/550 metres above sea level

SOIL COMPOSITION: white colour calcareous with parts of clay

TRAINING SYSTEM: guyot and spur pruned cordon

PLANTING DENSITY: 3.500 vines /hectare

PRODUCTION FOR HECTARE: 4 tonnes

YIELD IN WINE: 65%

YEAR VINEYARDS PLANTED: 1970 /1975

HARVEST PERIOD: second half of September

FERMENTATION TEMPERATURE: 29° C

VINIFICATION SYSTEM: skin contact for 20 days in stainless steel tanks

MALOLACTIC FERMENTATION: in stainless steel tanks

MATURATION PERIOD: 12 month in 225 litres Allier and Tronçais oak barrels

AGING BEFORE RELEASE: 7 - 8 months

ALCOHOL CONTENT: 14,00 % Vol.

TOTAL ACIDITY: 5,20 grams per litre.

PH: 3,60

DRY EXTRACT: 36,00

FIRST VINTAGE BOTTLED: 1998

BOTTLES PRODUCED IN THE AVERAGE IN A YEAR: 35.000

PACKING: European type bordeaux bottle in 6 bottle, cases and wooden box, 1,5 liter magnum bottle and 3 liter double magnum both in single wooden box

SENSORIAL ANALYSIS: Very concentrated red ruby colour, intense fruity aromas, ripe cherry, rose, sweet spices, liquorices and cocoa. The taste is persistent and balanced.

GLASS ADVISED: wide crystal glass

SERVING TEMPERATURE: 18 – 20 ° C.

FOOD MATCH: seasoned cheeses, roasted or braised red meat and game.