



NEROSSE

**Grape Varieties**

Nero d'Avola

Designation

DOC Sicilia

Type of Soil

Medium texture

Training System

Bush with average yield of 60 – 80 quintals/ha

Harvest

End of September

Winemaking Method

Maceration for 15 days at controlled temperature

Ageing

In French oak barriques for 6-8 months, with lees stirred at various times



Ruby red with garnet hues



Intense and complex, reminiscent of dried fruits, jam, vanilla and leather



Well-balanced, with a good structure and strong tannins

Alcohol Content

13.5% alc/vol.

Serving Temperature

18 – 20°C

Food Pairing

Braised red meat, game