

Boccantino

Nero d'Avola Sicilia DOC Riserva

Vinification

Grapes are manually harvested in the first week of September, and undergo fermentation. When fermentation is completed, the wine is aged in medium size barriques for about 8 months, and then followed by a further maturation in stainless steel tanks and in bottle.

Description

Intense ruby colour with violet hints. Delicate bouquet with pomegranate notes. The taste is velvety and structured, with a persistent finish.

Food Pairings

Perfect with pasta, roasted or grilled red meats. Excellent also on its own.

Nero d'Avola	**Sicilia**	**14–16 °C**	**Alcol: 13%** **Zuccheri: 4 g/l**