



NERO D'AVOLA DOC SICILIA RISERVA

Grapes

Nero d'Avola

Production area

Sicily

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, 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 pairing

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

Serving temperature

14°-16°C

Bottle

Bordeaux Nobile

Characteristics

Alcohol: 13.5% vol.

Residual sugar: 4 g/l



SCHENK
ITALIAN · WINERIES

BOCCANTINO®

www.schenkitalia.it