



# NERO D'AVOLA –NERELLO MASCALESE

Sicilia Doc

## Grapes

Nero D'Avola -Nerello Mascalese

## Production Area

Sicily

## Vinification

The grapes are harvested by hand at the end of September and the first ten days of October. The pressed grapes continue their path with a short maceration phase.

Alcoholic fermentation takes place in stainless steel tanks at controlled temperature (25-28 °C) for about 10-12 days. The wine is then aged in French oak barriques for about 6 months and here takes place the natural malolactic fermentation.

## Description

With an intense red color, this wine is characterized by an intense bouquet with notes of berries and delicate spicy notes.

## Food pairing

Excellent with savoury first courses, red meat and roast meat, mature cheeses.

## Serving temperature

18 – 20°C

## Bottle

Bordeaux Nobile

## Characteristics

Alcohol: 13.5 % vol.

Residual sugar: 4 g/l



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