



NERO D'AVOLA MERLOT DOC SICILIA

Grapes

Nero d'Avola, Merlot

Production area

Sicily

Vinification

Merlot grapes are manually harvested during the first week of September, while the harvest for Nero d'Avola takes place in the second half of September. The grapes are destemmed, crushed and vinified with maceration at controlled temperature of 25° - 28°C for 10 days. After the malolactic fermentation, the blend is aged in oak barrels for at least 6 months.

Description

Intense ruby red color. Vinous and complex bouquet with notes of vanilla, typical of aged wine. In the mouth, the taste is full bodied, soft and round, well balanced thanks to the use of barrique.

Food pairing

Excellent with savory food, red meats, cold cuts and cheeses.

Serving temperature

14°-16°C

Bottle

Elite (Available 0,75 l, 1,5 l)

Characteristics

Alcohol: 13.5 % vol.

Residual sugar: 4 g/l