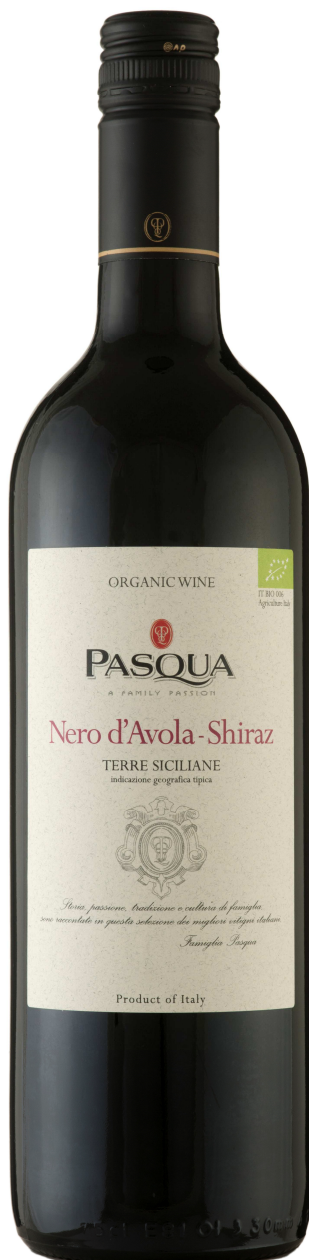




Le Collezioni Nero d'Avola — Shiraz

Terre Siciliane
Indicazione Geografica Tipica

Organic



Geographic Area

Vineyards in the western part of Sicily, on the hillside of Trapani.

Soil

Calcareous and clay.

Grape Varieties

Organically grown: Nero d'Avola, Shiraz.

Winemaking

The grapes are fermented separately with maceration of the skins at controlled temperature for 15-20 days with frequent pumping-over. The soft pressing enhances the anthocyanins extraction giving to the wine an intense colour and softness. Grapes are blended by the end of January—February. Then, the wine is stored in stainless steel tanks where malolactic fermentation takes place. After decanting, the wine is stored in stainless steel tanks for 3-4 months.

Style

Deep ruby red colour wine with purplish highlights. Intense on the nose, with delicate fruity hints of blackberry and plum and spicy notes of cinnamon and clove. It has a very attractive texture on the palate, with soft and velvety tannins, persistent and well balanced.

Food Pairings

Pairs well with red meats and seasoned cheeses. To be served at 16-18° C.

Size 0.75 LI

Alcohol 13 % vol