



Kalis

Nero D'Avola Sicilia

Indicazione Geografica Tipica



The name

Kalis comes from the ancient greek language and it means "pure wine", to underline the strong personality of the Nero D'Avola.

Geographic Area

Vineyards in the area of Erice and Trapani, north-western Sicily.

Soil

Low, rocky hills of limestone and clay.

Grape Varieties

Nero d'Avola 100%.

Winemaking

Red vinification, with thinning of the grapes and maceration on the skins at controlled temperature. Pressing is carried out with the aid of pneumatic presses, that delicately compress the head of the skins, avoiding the discharge of bitter tannins while promoting that of the anthocyanins, so to provide a deeper colour. Once alcoholic fermentation is over, the wine spontaneously carries out malolactic fermentation. After natural clarification, the wine is aged in steel tanks.

Style

Intense ruby red colour with dark purple hues. Elegant aromas of red berries, spices and liquorice. Full-bodied, persistent, with a velvety finish on the palate.

Food Pairings

Ideal with any roast meat dishes or with a rich fish soup.

To be served at 16-18°C.

Packaging 0,75 l

Alcohol 13% vol