AFFRESCHI



NERO D'AVOLA Sicilia Doc

<u>REGION</u>: Sicily region, from west Sicilian vineyards in Menfi area.

GRAPES: Nero d'Avola

<u>VINIFICATION</u>: Soft pressing, fermentation and maceration with the skins at 28-30° for 10 days.

TASTING NOTES

Colour: intense garnet bright red colour with violet reflections. **Bouquet**: scents of prune, tobacco and vanilla. **Taste**: dry, full-bodied, generous, ample. Rich, round, spicy, with aromas of green pepper.

Alcohol: 13% Vol. Acidity: 6 g/l Residual sugar: 6 g/l

Serving temperature: 16-17°C.

Food pairing: perfect with pasta dishes, red and braised meats, game and cheeses.

SPECIFICATIONS

EAN code: 8013345005939 Bottle: Bordeaux 750ml Closing: Stelvin Case dimensions: 350x260x290 mm Case weight: 14,4 kg Bottles / case : 12 Pallet configuration: 60 cases