



Terre Siciliane Nero D'Avola IGT

SINTESI

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| NAME | SINTESI Terre Siciliane Nero D'Avola IGT |
| APPELLATION | Typical geographical indication |
| REGION | Sicily |
| GRAPE VARIETY | 100% Nero D'Avola |
| REGION OF PRODUCTION | Valle di Noto (SR) |
| ALTITUDE | 200 m. a. s. l. |
| TRAINING SISTEM | Spurred cordon |
| PERIOD OF HARVEST | Mid of September |
| SOIL COMPOSITION | Predominantly clay-limestone soils. |
| WINEMAKING | Cold pre-maceration, maceration for about 15 days, malolactic completed |
| FINING | Steel. |
| ALCOHOL | 14 % vol. |
| FOOD MATCHING | Roasted or braised meats, seasoned cheeses, parmesan eggplants |
| SERVING TEMPERATURE | 15-18° |
| CHARACTERISTICS | Red ruby load with purple, complex intense and persistent aroma with hints of red berries and iris. Powerful and fruity taste with hints of black mulberry, licorice, blueberry and currant . |