

Nero d'Avola IGT - Cataldo



Region. Sicily



Grapes. Best selected Nero d'Avola grapes, from west Sicilian vineyards in Menfi area.



Vinification. Classic red vinification: soft pressing, fermentation and maceration with the skins at 28-30° for 10 days.



Tasting Notes. Intense garnet bright red colour with violaceous reflections. Dry taste, full-bodied, generous, ample. Rich, round spicy, with aromas of green pepper. Flavors of prune, tobacco and vanilla.



Analysis. Alcohol 13,5% vol; Acidity 6g/l; Residual sugar 6 g/l.



Food suggestions. Excellent with pasta dishes, red and braised meats, game and cheeses. Serving temperature 16-17 °C.



Bottle. "Sissi" 750 ml (in box of 6 bt); 1L (in box of 6 bt).

