



BARONE D'ALBIUS

NERO D'AVOLA

Sicilia Doc

✿ VINIFICATION

100% NERO D'AVOLA.

The sustainably grown Nero d'Avola is harvested in the first week of September once the grapes reach ideal polyphenolic maturation. Destemming and alcoholic fermentation occurs in contact with the skins for six to eight days at 22-24°C. Malolactic Fermentation occurs with select yeast. The wine is matured for six months in French oak barriques.

✿ CHARACTERISTICS

Colour: Deep ruby-red with violet reflections.

Bouquet: Intense with notes of currant, wild strawberries, and pomegranate.

Flavour: Soft and velvety texture. Distinct characteristics of freshness and fruitiness come forth.

✿ PAIRINGS

Pairs well with pizza, risottos, baked pasta, lamb, BBQ, and savoury cheeses. For its pleasant structure and intense aromaticity, this Nero d'Avola pairs especially well with typical Sicilian dishes such as Pasta alla Norma, roasted vegetables and dishes featuring smoked ricotta cheese.

ALCOHOL CONTENT 13%

SERVING TEMPERATURE 10-12°C