

NERO D'AVOLA 16 FILARI

SICILIA DOC

PRODUCTION AREA: Contrada Macellarotto in Camporeale countryside

SOIL: hilly, with sandy loam and good presence of skeleton

ALTITUDE: 500 metres above sea level.

YEAR OF PLANTING: 1998

TRAINING SYSTEM: counter-espalier with Guyot pruning

VITICULTURE: vineyard management in accordance with organic farming principles and bunch thinning during pre-veraison

PLANTS PER HECTARE: 3.500

YIELD: 50 quintals per hectare

HARVEST: manual picking in the early morning and transfer to the cellar in small 8 kg. crates

FERMENTATION: after destemming, the grapes ferment in small steel tanks at 23°C. During the 10-12 days' maceration, daily breakage of the cap is carried out through manual punching down. After drawing off, malolactic conversion takes place in steel tanks with indigenous lactic bacteria

AGEING: 8 months in French oak tonneaux, then 6 months in bottle prior to release.



TASTING NOTES

COLOUR: deep ruby with slight purple reflections

ON THE NOSE: varied notes ranging from fruity ones of blackberry, cherry and raspberry to spicy of clove, tobacco and rosemary

ON THE PALATE: great structure with balanced acidity and fine tannins that feel silky, yet lively, so as to impart the wine with the right vibrancy and length.