

# EPICURO



## NERO D'AVOLA

SICILIA  
DENOMINAZIONE DI ORIGINE PROTETTA  
ROSSO



### ORIGIN OF THE VINEYARDS

Sicily.

### GRAPE VARIETY

Nero d'Avola at least 85% with other varieties allowed.

### VINE TRAINING SYSTEM

Spurred cordon espalier.

### SOIL

Sandy and tufaceous.

### WINEMAKING AND MATURATION

Grape maceration at controlled temperature until the end of the fermentation, racking off, soft pressing of the marcs and then in steel.

### SENSORY ANALYSIS

Red with purple shade, gives on the nose sensations of wild berries, violet and spices. Fruity mouth, with smooth tannins and good persistence.

### ALCOHOL

12,50%.

### SERVING TEMPERATURE

16/18° C.

### FOOD MATCHES

Meat starter, medium aged cheeses, pasta with ragù sauce, red and white meat in general and vegetables.