



MAR DI PIETRA

NERO D'AVOLA 2017

SOILS LOCATED AT THE BASIN OF MONTE INICI, RED SAND-CLAY STONE FORMATIONS .

ALTITUDE 650 METERS ABOVE SEA LEVEL.

AGE OF VINES 45 / 70 + YEAR OF AGE.

TRAINING SYSTEM ESPALIER WITH GUYOT PRUNING

NO. OF VINES / HECTARE 3200.

YIELLD / HECTARE LESS THAN 3 TONS.

HARVEST MANUALLY IN THE FIRST HALF OF SEPTEMBER IN SMALL CRATES.

FERMENTATION THE GRAPES ARE IMMEDIATELY DE-STEMMED, AFTER 14 DAYS SINGLE ROW-SINGLE BIN COLD MACERATION AT 10°C. THE FERMENTATION TAKES PLACE IN STAINLESS STEEL AT 20-22°C WITH SELECTED YEASTS. MALOLACTIC FERMENTATION IS MADE WITH WILD BACTERIA.

AGING 12 MONTHS IN STAINLESS AND 7 MONTHS IN BOTTLE BEFORE RELEASE.

TASTING NOTES

COLOR DEEP RUBY COLOR WITH GARNET HUES.

NOSE A COMPLEX MIX OF FRUITY NOTES OF BLACK CHERRY, MULBERRY AND SPICY NOTES OF LICORICE, CLOVE, BLACK PEPPER. BALANCED BY BRIGHT YET SUBTLE ACIDITY.

PALATE EXTREMELY ELEGANT WITH VERY FINE TANNINS. SLIGHT MINERALITY AND MEDIUM TO LONG ON THE FINISH.



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