

TORDEIGIGANTI

NERO D'AVOLA SICILIA DOC

da uve leggermente appassite



Grapes:	Nero d'Avola
Appellation:	SICILIA DOC
Production area:	Sicily Region
Climate:	Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summer
Harvest:	Hand made
Storage time	4 years
Bottle size:	750 ml
Serving temp..	18/20 °C
Alcohol content:	13,5% Vol



Ruby red colour



The bouquet is slightly spicy and fruity with notes of dried figs and ripen fruits



The finish is round and fruity with well integrated tannins and notes of vanilla



Great wine for roasted or grilled meats. Excellent with grilled meats, game and hard cheeses

VINIFICATION: At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15 days, during this period the 50% of their weight vaporizes. The drying gives to the wines the typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left in barrels for about 5/6 months: this aging gives the pleasant notes of spices and vanilla

