Nero d'Avola IGP





Tasting Notes
It is characterized by structure and minerality, typical of the territory of Salaparuta. Intense aromas of licorice, tobacco and sweet scent of ripe cherry expressing all the warmth of Sicily

Floral	★★☆☆☆	**Spicy**	★½☆☆☆
Fruity	★★★★☆	**Balsamic**	★½☆☆☆

Recommended with
Ideal with cheese, rice with vegetables, grilled red meats and grilled tuna

Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerVilla Scaminaci

Description

Origin
South-West Sicily, on the Salaparuta hills

Grapes
100% Nero d'Avola

Alcohol
13% vol

Vinification
The maceration on the skins and the fermentation took place in stainless steel tanks for about 8 days at a temperature of 24-26 ° C. In small steel tanks for at least 12 months and at least 2 months in the bottle

Fining
Half shape = 6 months
Full shape = 1 year



steel wood bottle