

## 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

<b>Floral</b>	★★★★★	<b>Spicy</b>	★★★★★
<b>Fruity</b>	★★★★★	<b>Balsamic</b>	★★★★★



### Recommended with

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



**Service Temperature**  
18°C

Rating: Not Rated Yet

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Manufacturer [Villa Scaminaci](#)

Description 

### Origin

South-West Sicily, on the Salaparuta hills



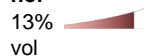
### Grapes

100% Nero d'Avola



### Alcohol

13%



### 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