



MONOVARIETALI

NERO D'AVOLA

Sicilia DOC, Organic

GROWN IN NOTO, WORLD FAMED FOR OUTSTANDING NERO D'AVOLA.



GRAPE VARIETY
Organic Nero d'Avola



ESTATE
Baroni Estate, Noto (SR)

TERROIR AND ELEVATION

Our Nero d'Avola grows in medium-textured clay-limestone soils at an elevation of approx. 50 metres a.s.l.

HARVEST

In September



VINIFICATION AND MATURATION

After the grapes are quality-selected and picked, the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 14 months and in the bottle for a minimum of 3 months.



SENSORY PROFILE

With its purple-flecked ruby red colour, our Nero d'Avola boasts intense notes of redcurrant, wild strawberry, and pomegranate. Crisp yet smooth in the mouth, it concludes with a surprisingly lengthy finish.

PAIRINGS

At its best when partnered with the classic pasta alla Norma, but impressive with red meats and wild game as well.



SERVING TEMPERATURE
14-16°C



SIZE
0,75 L