

PrimeLuci | Nero d'Avola

SICILIA D.O.C.

TYPE: Still red wine D.O.C.

GRAPES: 100% NERO D'AVOLA. Prince of Sicilian native vines. Strong personality with fine and elegant tannins. It recalls the warmth and intensity of its terroir, envelops and warms the whole palate with a very pleasant persistence. Characteristics that make it a highly sophisticated and refined wine.

COLOR: Intense ruby red. Meditation wine, over the years it will develop elegant garnet reflections.

BOUQUET: Its bouquet is very complex, notes of raspberry, dried plum, blackberry combine with flavors of cherry, wild strawberries and pomegranate. There are hints of aromatic spices, tobacco, leather, cocoa, bitter almond, licorice blend harmoniously with memories of ripe fruit, dried figs and notes of vanilla.

TASTE: At the palate it is intense, decisive, velvety, soft, round and persistent.

PRODUCTION AREA: Western Sicily. 350 meters above sea level.

TRAINING METHOD: Espalier with "Guyot" pruning.

HARVEST: Mid-September.

VINIFICATION: After a careful selection in the vineyard of the best grapes that have reached perfect ripeness, we proceed with the crushing-destemming and fermentation begins. The skins of the grapes are left in contact with the grape must for a long period in order to facilitate the extraction of its aromas and the characteristic red color. It continues with the vinification at highly thermo-controlled temperature between 25 ° and 27 ° C. Aging in small French oak vats for about 3 months before being bottled and ready to amaze the palates.

ALCOHOL CONTENT: 13% vol.

ALLERGENS: Contains sulphites.

SERVICE TEMPERATURE: 18°-20°C.

PAIRINGS: Elegant companion of important menus based on meat, roasts and grills, vegetables and tasty cheeses.

DRINKABILITY: 10/13 years.

SIZE: 0,750 ml.



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