



TASÀRI

NERO D'AVOLA MERLOT



DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

The grapes are vinified in stainless steel for 12 days with skin contact at a temperature of 26-28° C. Malolactic fermentation, in stainless steel tanks.

AGEING

3 months in stainless steel tanks.

WINEMAKER'S NOTE

It's what we can perfectly define as the everyday-wine. Deep ruby and crystal clear it offers a wide variety of aromas highlighted by liquorice and raspberry.

FOOD MATCHING

Can easily climb the Food Pyramid having a preference for vegetables, legumes and white meat. Not to be missed with "Arancine" or "Caponata". Perfect for pizza.

TECHNICAL DATA

Alcol 13% vol.