



NATURALMENTE **BIO**

NERO D'AVOLA



DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks

AGEING

50% in barrels of 225 lt for 2 months, the remaining 50% in stainless steel tanks. 2 months in the bottle follow..

WINEMAKER'S NOTE

Fruity and vibrant Nero d'Avola finds a balance of soft tannins and a harmonic finish.

FOOD MATCHING

Great with grilled meat and aged cheeses.

TECHNICAL DATA

Alcol 13,5 % vol.

www.carusoeminini.it

