



*Caruso & Minini*

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 NOTES

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](http://www.carusoeminini.it)

