



CORTE FERRO

NERO D'AVOLA

riserva



DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

Careful selection of handpicked grapes. 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

24 months total, 18 in french and american tonneaux of 500 lt. Final ageing in bottle for 6 months.

WINEMAKER'S NOTE

The vineyards are situated in the surroundings of Mazara del Vallo, past the gravel bank of the river. This testifies to the presence of the typical water-rounded stones called "Cuti". Thus, the name of this wine is derived from the originality of its soil which makes it both unique and special. Complex and intense. Mature red fruits like currant and prune merged perfectly with herbs and scents of cocoa. It's spicy, silky and persistent.

FOOD MATCHING

Rich and powerful wine that goes well with elaborate dishes such as baked-pasta, grilled game or beef.

TECHNICAL DATA

Alcol 14% vol.