



CORTE FERRO

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.