

#### TERRITORY

#### PRODUCTION AREA

Central and Southern Sicily

#### GRAPE VARIETY

Nero d'Avola

#### SOIL

Mixed calcareous-siliceous composition

#### ALTITUDE

More than 300 metres msl

#### VINEYARD

Vertical shoot positioning trellised vines,  
4,500 plants per hectare

#### CLIMATE

Cold winters with very dry springs and  
windy summers



Nero D'avola

#### TASTING NOTES

##### COLOUR

Intense ruby red

##### BOUQUET

Complex, with intense notes of marasca  
cherries and elegantly spiced

##### FLAVOUR

Well-bodied and persistent, it is ample  
and velvety



# COLOMBA PLATINO

## NERO D'AVOLA

#### TYPE

Red

#### CLASSIFICATION

Sicilia DOC

#### HARVEST

By hand, at full maturity after the 2nd half of September

#### VINIFICATION

Traditional fermentation and separate de-stemming and  
maceration. Soft pressing of grapes and malolactic fermentation

#### MATURATION

Wisely aged blend, Colomba Platino Nero d'Avola created by  
mixing wines that pass at least 10 months in finely grained oak  
casks and red wines that mitigate in vats of vitrified concrete

#### AGEING

After bottling, the wines spends a month in the bottle in a  
temperature controlled cellar to develop aromas

#### ALCOHOL CONTENT

13.0% - 13.5% by vol

#### SERVING TEMPERATURE

16° - 18°C

#### FOOD PAIRINGS

Ideal with meat and cheeses

#### STORAGE METHOD

In a cool and not excessively humid environment, away from light

#### LIFE

Up to 5 years if kept in cellars with suitable conditions

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2018 harvest



# CORVO

DAL 1824