#### **TERRITORY**

# **PRODUCTION AREA**

Central-eastern Sicily, in the Riesi Suor Marchesa area

#### **GRAPE VARIETY**

Nero d'Avola 100%

# SOIL

Calcareous - Clayey

#### **ALTITUDE**

From 300 to 350 metres above sea level

# **VINEYARD**

Bush-trained vines, high density of plants per hectare, at least 5,000, with a low yield per plant (max 1.2 Kg)

#### CLIMATE

The 2015 vintage was marked by a wet winter and a dry, moderately windy spring, followed by occasional rainfall in the summer. The intense heatwave in August accelerated the phenolic ripening of Riesi's red grapes, offering ripe and richly coloured fruits





Nero D'avola

### TASTING NOTES AFTER AGEING

### COLOUR

Deep, dark ruby red with slight garnet red tinges

# **BOUQUET**

The bouquet is clearly still young, with distinct notes of ripe fruits and, in particular, fruity hints of marasca cherry and distinct spicy notes (liquorice and tobacco), along with notes of violet and dried rose petals. Good olfactory complexity

# **FLAVOUR**

Strong, well-structured. A great potential is noticeable, with a velvety and smooth tannic structure and clear fruity notes on the nose, which return fully on the palate





# **TYPE**

Red

#### CLASSIFICATION

IGP Terre Siciliane

#### **HARVEST**

By hand, at full ripening from 21 to 28 September

#### **VINIFICATION**

De-stemming of the grapes, maceration at 28 - 30°C for 9 days. And, after draining, malolactic fermentation

#### AGFING

At least 18 months in small fine oak casks in which they develop their complexity, style and ageability. Since June 2018, in the bottle at controlled temperature

# **ALCOHOL CONTENT**

14.5% by vol

### **TOTAL ACIDITY**

5.60 g/l in tartaric acid

# рΗ

3.50

# **DRY EXTRACT**

32 g/l

# ANNUAL PRODUCTION

4.000 bottles (750 ml)

# **SERVING TEMPERATURE**

16° - 18°C

# **FOOD PAIRINGS**

Excellent with red meats, medium-aged cheeses and tasty dishes. Ideal as a meditation wine

### STORAGE METHOD

In a cool place (13  $^{\circ}$  - 15  $^{\circ}$ C) without excessive moisture

#### LIF

More than 10 years, if stored in suitable wine cellars

# **FORMAT**

75 cl, 1.5 lt and 3 lt bottle

# **1ST YEAR OF PRODUCTION**

1984 harvest

