

# COLOMBA PLATINO

NERO D'AVOLA  
SICILIA DOC



*Duca di Salaparuta*

## PRODUCTION ZONE

TERRITORY  
Central-Southern Sicily

SOIL  
Mixed calcareous-siliceous composition

CLIMATE  
Mild winters, with hot and dry summers

DENOMINATION  
Sicilia DOC

GRAPE VARIETY  
Nero d'Avola

HARVEST PERIOD  
At perfect ripeness, in mid-September

VINIFICATION AND AGING  
After maceration on the skins, the wine is racked and undergoes malolactic fermentation. It then ages in cement tanks for at least twelve months and in bottle for at least two months

TASTING NOTES  
Intense red color; complex nose with intense notes of marasca cherry and spices; well-structured palate with soft tannins and a long finish

FOOD PAIRING  
Perfect with aged cheeses, meat-based dishes, and gourmet pizzas

AGING POTENTIAL  
5 years

FIRST VINTAGE PRODUCED  
Harvest 2018

ANALYTICAL DATA  
Alcohol: 13,5%vol  
Total acidity: 6.50 g/l  
pH 3,44

BOTTLE FORMAT  
75 cl

SERVING TEMPERATURE  
14 - 16 °C



## *Poliedrica – Arrigo Musti, 2024*

From the creative inspiration of Topazia Alliata, daughter of Duca Enrico and the last heir of the Alliata family to have managed the winery, Colomba Platino was born in 1959. Today, the line consists of a white wine from Insolia grapes, a red wine from Nero d'Avola, and a rosé from Frappato grapes, all presented with new labels inspired by *Poliedrica*, the artwork displayed in the Duca di Salaparuta cellars in Casteldaccia, dedicated by Maestro Arrigo Musti to Topazia Alliata

On the label, the *Poliedrica* section represents Bacchante, symbolizing the rebellious and nonconformist youth of Topazia Alliata.