



APRIMONDO

Nero d'Avola
DA UVE LEGGERMENTE
APPASSITE

Nero d'Avola

FROM LIGHTLY DRIED GRAPES



TASTING PROFILE

This wine has stand-out notes of berries and balsamic harmonies to the nose. On the palate it is intensely fruity, with powerful aromatic progression, of great consistency and persistence. Its intense ruby red with violet hues enchants the eye and is deeply appreciated on the table.

VINTAGE

2021

TECHNICAL INFORMATION

Nero d'Avola 100%

ALCOHOL CONTENT
16%

ALTITUDE
200 – 300 m

SOIL TYPE
Clay-limestone

PLANTING DENSITY
5.500 plants/ha

TRAINING SYSTEM
Spurred Cordon

HARVEST PERIOD
End of September

GRAPES AND FERMENTATION

Produced with grapes grown in the lands of Sicily IGT, slightly dried on the plant, fermented on the skins with maceration at a controlled temperature, then aged in steel.

