

From the company's own vineyards in Bosco Falconeria and Giambascio it was born a wine with a red ruby colour with glints of violet. The impact on the nose is intense, Young, Ready with marked aromas of blackberries, ribes, sour cherries.

A full body wine, which floods the palate with a gentle and persuasive structure.

The tannis crown the equilibrium of the wine.

Best served at 16-18 C°

Food & Wine:

Goes well with rich pasta dishes, roat meat, cold meats and cheeses.

Grapes

Nero d'Avola 100%

Grape Harvest:

Hand picking in boxes, in the second decade of September

Alcohol content:

13,5.-14% Vol

Vinification:

The grapes are vinified in stainless steel with 10 days of skin contact at temperature of 26-28 C°; after malolactic fermentation the wine mellows for few months in a stainless steel tanks and following in the bottle for others 3 months.

