



DUCA DELLA ROCCA

Nero d'Avola DOC Sicilia



Nome scheda vino Nero d'Avola DOC Sicilia 13%

tipology wine: Still dry red wine

grapes: Nero d'Avola

Production area: The whole of Sicily region is part of this IGT production area.

Soils: In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

Harvest: At latest in the second part of September.

Vinification: Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

Colour: Ruby red with purplish hues

Bouquet: Complex aroma with notes of violet and spices, mature red fruits like raspberry and cherry.

Taste: "Warm, rich and round wine of good structure with fruity and spicy aroma and a persistent finish".

Food pairing: Perfect with savoury pasta dishes, red meat and aged cheese.

Serving suggestion: 18-22°C

Alcohol content: 13.00%vol



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