



NERO D'AVOLA / DOC SICILIA

The absolute sovereign of the "Sicilian Vineyard", favorite son of his native land, Nero d'Avola is the undisputed protagonist of the Riesino area which preserves the history and the best vineyards destined to the cultivation of this vine. This wine is produced from a plot of about two hectares located in the heart of the farm, in a hilly area that you can reach only by foot. These characteristics allow us to create a unique wine with an exclusive character within a territory particularly suitable for the cultivation of this grape. The harvest is done late to obtain a natural drying process of the berries which allows us to further enhance the power and elegance that these fine grapes have.





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TERRITORY / Central and southern Sicily, Municipality of Butera, Punturo district.

CLASSIFICATION / D.O.C.

GRAPE VARIETY / 100% Nero d'Avola.

SOIL / Medium weight, tending to loamy.

HEIGHT OF THE VINEYARDS / 400 mt. above sea level.

ORIENTATION / South - South/East.

TRAINING SYSTEM / Espalier, with a density of 5.000 stumps per hectare. The average age of vines is about 25 years.

YIELD / 80 q/hectare.

VINIFICATION AND AGING

This wine is the result of a business zonation. The slightly withered bunches in the plant come from a vineyard of about two hectares on which a severe harvest sorting is carried out. The grapes are de-stemmed before being inoculated with selected yeasts. Alcoholic fermentation is carried out at a temperature between 23 and 28 ° C. Numerous delestages and pumping over are carried out to encourage the positive extraction of tannins and color. After racking off, the wine is left to mature in wood. After bottling, the wine ages for 2-3 months before being marketed.

TECHNICAL SHEET

This wine is impenetrable ruby red color in the glass with great concentration and consistency. The characteristic notes typical of the grape emerge, reminiscent of ripe red fruit and plum compote, enriched by pleasant spicy and toasted hints that give the olfactory picture a great complexity. It is a powerful, elegant and structured wine, with thick and smooth tannins. In the mouth it is large and harmonious, rightly savory with a very long final persistence.

FOOD PAIRING

It will celebrate a voluptuous union with a splendid podolica loin lavishly sprinkled with new Nocellara oil, freshly ground black pepper and coarse salt grains from Marsala.

SERVING TEMPERATURE / 18° C.

ALCOHOL / 13% vol.

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