



SOLITARIO NERO / NERO D'AVOLA DOC SICILIA

Nero d'Avola is the story of our company. It constitutes the most cultivated variety in the Riesi and Butera area and for this reason it represents the most recurring memory of each past harvest at the farm. To the memory of those vintages and of that sparrow, chirping every morning on the windowsill of the manor house, we dedicate this wine.



SOLITARIO NERO / NERO D'AVOLA DOC SICILIA

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

CLASSIFICATION / D.O.C.

GRAPE VARIETY / Chardonnay 100%.

SOIL / Medium weight, tending to loamy.

HEIGHT OF THE VINEYARDS / 300/350 mt. above sea level.

ORIENTATION / South - South/East.

TRAINING SYSTEM / Overhead trellis with vines with an average age of 20 years.

YIELD / 90-100 q/hectare.

VINIFICATION AND AGING

Pre-fermentative cold maceration and fermentation on the skins for 15 days at controlled temperature. Vinification takes place exclusively in steel. Pumping over and delestages are carried out in order to favor a harmonic phenolic extraction. After racking, part of the wine ages in large barrels for several months before being bottled.

ORGANOLEPTIC SHEET

Intense bright ruby red color. The nose perceives the typical notes of Nero d'Avola which are offered with great elegance by expressing clear sensations of wild plum, marasca cherry and ripe cherry tenderly enriched by pleasant spicy hints. In the mouth it is powerful, structured, the favorite son of its territory of origin. The drinkability is generous and its tannins are rich, smooth and give a great cleansing. It leaves a long persistent olfactory taste that clearly recalls the notes perceived by the nose.

FOOD PAIRING

It will enhance with stewed meats, Nebrodi black pig and seasoned salami.

SERVING TEMPERATURE / 18° C.

ALCOHOL / 13% vol.

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