

SICILIAN INDIGENOUS GRAPE

Nero D'Avola



# Lorlando Riserva



CARCITELLA VINEYARD



## TYPE

**Wine:** Red

**Classification:** Sicilia Doc

**Varietal:** Nero D'Avola 100%

## VINEYARDS

**Production area:**

Mazara del Vallo (TP) North-western Sicily (Italy)

**Soil type:**

medium texture soil rich in shells and pebbles with a good mineral endowment

**Altitude:** 100-150 m. above sea level

**Viticulture:**

guyot system with a medium-high plant density (5,000 plants/ha)

**Climate:**

insular-Mediterranean with mild winters and breezy summers

**Harvest period:**

from the end of September to the first 10 days of October, depending each year on the ripening of grapes

## VINIFICATION AND AGEING

**Vinification:**

controlled fermentation at temperatures between 20°-27°C, with maceration on the skins for 25-30 days, and extraction of the noble compounds, through pumping over

**Ageing:**

10-14 months in medium toasted French oak barrels, then refinement in bottles for 12 months

**Alcohol content:** 14.5%

## TASTING NOTES

**Visual:** intense ruby red colour

**Olfactory:**

intense aromas of red fruit and hints of spice

**Taste:**

well-balanced wine, with tannins softened by its passage in wood

**Pairing:** excellent with aged cheese and red meat

**Serving temperature:** 17-18° C



Nero d'Avola is the king of Sicily's red grape varieties thanks to its elegance, sumptuousness and character. With ageing in wood, the bouquet is enriched with more complex and ethereal scents.