

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Nero d'Avola / Sicilia DOC

Grapes Nero d'Avola

Production area Sicily (Trapani)

Altitude 100-150 meters a.s.l.

Type of soil Medium-textured soil rich in bones and pebbles, with good mineral content.

Alcohol 14 % vol.

Fermentation It is fermented for -12 days at a temperature of 20-24°C, then macerated for 15 days at 27-28°C in steel tanks, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking and addition of sulphiting agents.

Aging In steel tanks with micro-oxygenation.

Tasting notes Intense, bright, vibrant ruby red color with violet hints when young, or garnet ones after aging. The aroma is complex, with notes of violets and spices, licorice and cloves, prune, cherry, blackberry, black currant, raspberry, leather and tobacco. On the palate it is soft and fresh, with a finish of spice, red fruits and roasting.

Food pairings Game, aged cheeses, vegetable flans and cheeses, meat rolls with sauce.



0,75 l