

I VINI CLASSICI
ITALIANI

ROSSI



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CESARE SNC

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Nero d'Avola IGT - DI LISA

The Sicilian Terre Igp Nero d'avola Di Lisa comes from a careful selection of Nero d'Avola grapes, the most important Sicilian red-berry variety. It is a wine of great character and personality with a balance of scents of juniper, licorice and red fruit. Ideal wine with carpaccio, game and roasts in general, it also goes well with aged cheeses. We recommend serving at 18-20 ° C.

UVAGGIO: 100% Nero d'Avola

GRADO: 13% vol.

WINE MAKING AND AGEING: The harvest takes place between the first and second week of September. The grapes are harvested during the coolest hours of the day. Then the selected bunches are subjected to maceration on the skins for about 10 days and vinified in steel vats at a constant temperature of 20 ° C. After the natural malolactic fermentation, the maturation continues in steel before its bottling and bottle aging.

TASTING NOTES: The structure is definitely full and robust, but not bulky, rather it shows a good balance between alcohol and softness. The finish is very persistent with long and pleasant flavors of black cherry, blackberry and plum, very clean.

COLORE: Ruby red with violet reflections.

ABBINAMENTI: Ideal wine with carpaccio, game and roasts in general, it also goes well with aged cheeses.

TEMPERATURA DI SERVIZIO: 18-20° C

FORMATI: Bottle 750 ml.