

## Nero d'Avola DOC Sicilia - Barocco

Da uve leggermente appassite

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**Region.** Sicily.



**Grapes.** Best selected Nero d'Avola grapes, slightly withered on the vine, from west Sicilian vineyards in Menfi area.



**Vinification.** Harvest at the end of September. Classic red vinification, soft pressing, fermentation and long maceration with the skins for 15-20 days.



**Tasting Notes.** Intense garnet bright red colour with violaceous reflections. Rich bouquet, spicy, with hints of black currant, blackberry, ripe plum and raspberry. Full, enveloping, soft and persistent flavor with notes of red fruit, tobacco and toasted vanilla.



**Analysis.** Alcohol 15% Vol; Total acidity 5,7 g/l; Residual sugar 8,5 g/l.



**Food suggestions.** Excellent with red and braised meats, game and cheeses. To drink within 4/5 years from the harvest. Serving temperature 16-17 °C.



**Bottle.** "Anni 50" 750 ml (in box of 6 bt).

