

Aquilæ Nero d'Avola

Terre Siciliane

Denominazione di Origine Controllata



Wine type red - Sicilia DOC

Grapes 100% Nero d'Avola

Area of production province of Agrigento and Caltanissetta

Soil type limestone sandy-silt soils, of medium consistenc

Altitude of vineyards from 240 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly Vertical Shoot Positioning (VSP) with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 9 tonnes

Harvest mid September to mid October

Fermentation concrete tanks at 26°

with 4 pump-overs daily

Maceration 6 - 8 days

Malolactic fermentation totally carried out

Ageing 8 months in concrete tanks

Bottle ageing 3 months before release

Serving temperature 18°C

Suggested glass type medium-sized balloon-shaped glass

Tasting notes

Colour deep and bright ruby red, with strong violet hints;

Bouquet clean notes of red plum, cherry, Mediterranean herbs and plain chocolate, alternating with very pleasant hints of black pepper, seaweed and eucalyptus;

Taste the nose is confirmed by the first taste, revealing a wine with good structure, soft and pleasant, with lively and well-balanced soft tannins;

Food pairing excellent with rigatoni pasta with red tuna stew with mint, or a tasty oven-cooked fillet of baby black pork from the Nebrodi region of Sicily and pistachios from Bronte.

Also outstanding with a rich goulash of wild boar or aged cheese from Ragusa.