

Aquilæ Bio Nero d'Avola

Sicilia

Denominazione di Origine Controllata



Wine type red - Sicilia DOC

Grapes 100% Nero d'Avola

Area of production Agrigento area, south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 20 years

Training system predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 90 quintales

Harvest mid-September

Fermentation traditional in red

Maceration 6/8 days in concrete tanks at 26°C with 4 daily pumping over;

Malolactic fermentation totally carried out

Ageing 6 months in reinforced concrete tanks

Bottle ageing 2 months

Serving temperature 18°C

Suggested glass type medium-sized balloon glass

Tasting notes

Colour deep and bright ruby red with strong violet hints;

Bouquet from red plum to cherry, from Mediterranean herbs to plain chocolate, interwoven by exceedingly pleasant nuances of black pepper;

Taste full and decisive taste, very vivacious; remarkable well-outlined tannins, dense, soft and gentle;

Food pairing perfect with red roasted meat-dishes and medium aged cheeses.