

Diodoros

Sicilia

Denominazione di Origine Controllata



Wine type red - Sicilia DOC

Grapes Nero d'Avola (90%), Nerello Mascalese and Nerello Cappuccio (10%)

Area of production Parco della Valle dei Templi, vineyard located next to the Temple of Juno

Soil type alluvial, fertile calcareous-clay soil, rich in gravel and minerals

Altitude of vineyards 60 m asl

Average age of vines 1973

Training system vertical trellises

Plants/hectare 4.000

Yield/hectare 80 q

Harvest early September

Maceration time 15 days

Fermentation on the skins

Malolactic fermentation complete

Ageing 2 months in vat; from 12 to 18 months in french barriques, depending on the vintage

Bottle ageing 6 months

Serving temperature 18° C

 $\textbf{Suggested glass type} \ \ \text{a broad Burgundy-style wine glass}$

for bold reds

Tasting notes

Colour ruby red with purplish highlights;

Bouquet overtones of wild berries and enveloping notes of cherry, morello, blackcurrant and black peppercorns;

Taste intense, assertive and full-flavoured; notable and distinctive tannins, soft and silky;

Food pairing first courses, particularly pasta dishes and semi-mature cheeses.

