

NEDDA

NERO D'AVOLA



Grape variety	Nero d'Avola 100%
Alcohol content	13,5%
Appellation	D.O.C. Sicilia
Area of production	South-west Sicily; vineyards between Marsala and Salemi. Altitude 200m a.s.l.; Mainly clay soil;
Terroir	The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: 75 q/h
Harvest	It takes place at the beginning of august at night time.
Winemaking	After the maceration, the grapes undertake the fermentation into stainless steel tanks at 24°C of temperature from 7 to 10 days.
Aging	Following a soft press, the wine ages first in small oak barrels for 3 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least 2 months.
Sensory analysis	Medium deep ruby colour, Nedda on the nose gives aromas of red fruits like blackberry and dry plum with flavours of vanilla and cloves. On the palate it is medium bodied, with rounded tannins and really good acidity. Moreover, there are notes of black cherry and blueberry with hint of hazelnut and cedar.
Food matching	It goes well with spicy game and grilled red meats. It is also perfect to pair with grilled shell fish and refilled vegetables cooked in the oven.
Best to enjoy	In a tulip shape glass at 15-16°C temperature.

Do you know that: Nero d'Avola is also known in Sicily as "calabrese" which is the Italian expression from the sicilian slang Calaulisi: Cala is synonym of the Sicilian word rracina (Uva). Aulisi instead comes from the Sicilian Aula (Avola).

Recycle

Stopper: **Organic** Cork FOR51
Capsule: **Plastic** Pvc C/PVC90
Bottle: **Glass** Green Glass GL71



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