

SENSI

FAMILY OF WINEMAKERS SINCE 1890

NERO D'AVOLA COLLEZIONE IGT SICILIA

APPELLATION : NERO D'AVOLA IGT SICILIA (Typical Geographic Indication).

VINE VARIETY : Nero d'Avola

GRADE OF ALCOHOL : 13%

PRODUCTION ZONE : Sicilia

The Nero d'Avola grape is the main varietal used in the sicilian wines. The main differences are between the one grown in the western part of the isle and the one grown in the eastern part:

The first ones are much bigger and fat at the palate, the second ones are more elegant and fruity style.

SENSORY CHARACTERISTICS : At the tasting, the Nero d'Avola has an intense ruby red color, brilliant, alive, with violet reflex if young, or brown after the aging.

The aroma is complex, spicy with notes of liquorice, dried prunes, cherry, berry, strawberry, tobacco are some of the sensations you may feel inside it.

TASTING TEMPERATURE : 18-22 °C

FOOD AND WINE PAIRING : The Nero d'Avola is a wine structured and go well with poultry and white meat roasts but is a ideal accompaniment for roasts, game and mature cheeses.

