



CANTINE LAVORATA
Italia



Nero d'Avola

Classification

Controlled Denomination of Origin

Grape variety

100% Nero d'Avola

Vineyards

South western of Sicily, with vineyards located at an altitude of approximately 200-4000 meters above sea level

Soil

Calcareous clay soil

Harvest

End-August to mid-September. Strictly hand harvested

Vinification

Red vinification with cold fermentation

Refinement

After 6 months in barrique, it is stored in stainless steel containers

Analytical data at bottling

Following microfiltration, bottled in isobaric environment

Alcohol content

14%

Total acidity

5 g/l

Tasting and sensory analysis

Visual analysis: purplish red color, compact, limpid, and quite consistent.

Olfactory analysis: intense, complex and fine. It offers important fruity notes like sour cherries ripe plum and involves other fresh red fruits like wild strawberries and raspberries, follow by floral notes of red roses and violets, leather, scents of undergrowth. It offers woody notes and a spiciness of cloves.

Taste-olfactory analysis: dry, warm, and soft; quite fresh, good sapidity; the tannini is full and velvet. Full and balanced body.

Palate: intense, persistent, elegant and harmonious.

Serving temperature: 14 °C