



# Ciello

## NERO D'AVOLA

SICILIA DOP

### GRAPES

Nero d'Avola 100%

### DENOMINATION

Sicilia DOP

### VINIFICATION AND AGEING

Harvested by hand, the plots are situated in Alcamo TP at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. The yield per hectare is around 80 quintals

Fermented in wooden barrels, 70% crushed and 30% the whole bunches. A temperature controlled fermentation to reach 28°C. A natural fermentation without the addition of yeast, which takes around 10 days, then the malolactic ferment starts with skin contact for 1 month.

### TASTING NOTES

A natural wine spicy with gentle notes of chocolate, liquorice and blueberries. Very crisp and quite long the mouth.

### FOOD PAIRING

Steak, game and hard cheeses .

### SERVICE TEMPERATURE

16°/18°C

### ALCOHOL

12,5%

### BOTTLE

ø 75mm | h. 289mm | 345 g

### PALLET

80x120x165cm | 1110 kg |  
125 Boxes (100x120cm Pallet) |  
5 Layers of 25 Cases

### CLOSURE

Screw Cap

### CASES

234x300x155 | 6x75cl | kg. 7,4