

TERRITORY

PRODUCTION AREA

Western and southern central Sicily

GRAPE VARIETY

Organic Nero d'Avola

SOIL

Mixed composition, limestone/siliceous

ALTITUDE

Greater than 200 metres above sea level

VINEYARD

Espalier-trained, with medium-high density of vines per hectare

CLIMATE

Mild winters with cool springs, hot and windy summers



Nero d'Avola

TASTING NOTES

COLOUR

Intense ruby red with violet reflections

BOUQUET

Intense, fruity aroma of marasca cherry and raspberry, complex

FLAVOUR

Broad and velvety, good structure and aromatic persistence

IRMÀNA

ORGANIC NERO D'AVOLA



TYPE

Red

CLASSIFICATION

DOC Sicily

HARVEST

Mid to late September

VINIFICATION

Traditional fermentation with balanced maceration on the skins, followed by careful malolactic fermentation

MATURATION

In steel for over two months

AGEING

After bottling, it spends one month bottled in the cellars to develop the bouquet

ALCOHOL CONTENT

13.0% - 13.5% by vol

SERVING TEMPERATURE

16° - 18°C

FOOD PAIRINGS

Ideal with tasty fish dishes, meat and medium mature cheeses

STORAGE METHOD

Store in a cool, dry place away from direct sunlight

SHELF LIFE

Over two years if stored in suitable wine cellars

FORMAT

75 cl bottle

1ST YEAR OF PRODUCTION

2022 harvest



CORVO

DAL 1824