

IRMÀNA NERO D'AVOLA E FRAPPATO


CORVO
DAL 1824

PRODUCTION AREA - South-western Sicily. Nero d'Avola from hinterland of Caltanissetta, Frappato from province of Agrigento.

GRAPE VARIETY - Nero d'Avola and Frappato.

TYPE - Red.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed composition, mainly calcareous.

ALTITUDE - Between 100 and 250 metres above sea level.

VINEYARD - Vertical shoot positioning trellised vines with medium-high plant density per hectare (over 4.000).

CLIMATE - Insular Mediterranean, generally hot and dry.

HARVEST - By hand at full ripeness (late September and early October, depending on grape variety).

VINIFICATION - Traditional fermentation with maceration on skins for three days (frappato) and for six days (nero d'avola) at 24°C – 28°C and assemblage of wines at full malolactic fermentation.

AGEING - At least five months in vitrified cement vats. After bottling two months in cellar at controlled temperature (15°C - 16°C).

TASTING NOTE

Color - intense, bright ruby red with gentle violet hints.

Bouquet – pleasant hints of morello cherry and rose.

Flavour - full, balanced, very fruity and persistent.

ALCOHOL CONTENT - 12,0 % - 12,5 % vol.

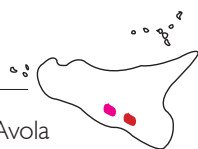
SERVING TEMPERATURE - 16° - 18° C.



RECOMMENDED WITH - Recommended with rich fish dishes, pasta, elaborate white meat or simple red meat and semi-mature cheeses.

STORAGE - in a very cool place (13°C – 15°C) with low humidity.

LIFE - Over three years if stored in suitable cellars.

1ST YEAR OF PRODUCTION - 2009 harvest.



 Nero d'Avola
 Frappato