

TERRITORY

PRODUCTION AREA

Central and Southern Sicily

GRAPE VARIETY

Nero d'Avola

SOIL

Mixed calcareous-siliceous composition

ALTITUDE

More than 300 metres msl

VINEYARD

Vertical shoot positioning trellised vines, 4,500 plants per hectare

CLIMATE

Cold winters with very dry springs and windy summers



Nero D'avola

TASTING NOTES

COLOUR

Intense ruby red

BOUQUET

Complex, with intense notes of marasca cherries and elegantly spiced

FLAVOUR

Well-bodied and persistent, it is ample and velvety

COLOMBA PLATINO

NERO D'AVOLA



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, at full maturity after the 2nd half of September

VINIFICATION

Traditional fermentation and separate de-stemming and maceration. Soft pressing of grapes and malolactic fermentation

MATURATION

Wisely aged blend, Colomba Platino Nero d'Avola created by mixing wines that pass at least 10 months in finely grained oak casks and red wines that mitigate in vats of vitrified concrete

AGEING

After bottling, the wines spends a month in the bottle in a temperature controlled cellar to develop aromas

ALCOHOL CONTENT

13.0 % - 13.5 % vol.

SERVING TEMPERATURE

16° - 18° C

FOOD PAIRINGS

Ideal with meat and cheeses

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

Up to 5 years if kept in cellars with suitable conditions

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2018 harvest



DUCA DI SALAPARUTA



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