

#### TERRITORY

#### PRODUCTION AREA

Central and western Sicily

#### GRAPE VARIETY

Nero d'Avola 100%

#### SOIL

Mixed composition, limestone-siliceous

#### ALTITUDE

Over 200 metres above sea level

#### VINEYARD

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

#### CLIMATE

Insular-Mediterranean tending to hot-arid



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

## NERO D'AVOLA



#### TYPE

Red

#### CLASSIFICATION

Sicily Controlled Designation of Origin

#### HARVEST

Grapes harvested by hand in the second half of September

#### VINIFICATION

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

#### MATURATION

At a controlled temperature until January

#### AGEING

One month in bottle at controlled temperature

#### ALCOHOL CONTENT

12.5% - 13.0% by vol

#### SERVING TEMPERATURE

16° - 18°C

#### FOOD PAIRINGS

Ideal with tasty fish dishes, meat and medium-aged cheeses

#### STORAGE METHOD

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

#### DURATION

Over 2 years if stored in suitable wine cellars

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2020 harvest



DUCA DI SALAPARUTA



CORVO

DAL 1824