



BRAND

WINE

Nero d'Avola

APPELLATION

D.O.C.
Denominazione Origine Controllata

REGION



GRAPES

Nero d'Avola

COLOR



Intense red

TASTE

Still

Dry

ALCOHOL
CONTENT

13%

SUGAR
CONTENT

0 - 4 g/l

CONT. NET.

0,75 l

BOUQUET

Vinous, with strong hints of berries and red fruit

FLAVOUR

Round and full-bodied

FOOD PAIRINGS

Serve at room temperature, ideal with grill red meat courses (also game) and seasoned cheeses

SERVING
TEMPERATURE

16 - 18 °C

CURIOSITY

The variety of Nero d'Avola is also known as "Calabrese", which would suggest that it is native of that region. Actually, this name seems to derive from the incorrect translation of the Sicilia dialect "calauris", resulting from the union of the words "calea" that means grape and "aulisi" which means "of Avola, a village in the province of Siracuse.

The Legend tells that the vine sprouted from the first time in Sicily from the tears of Dionysus, which cried for thirst, and so was born the nectar that the ancient god gave to men, to comfort them from labors, and to gods, to cheer their senses.



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	8 KG
PALLET TYPE	EPAL 80x120
CASES/PALLET	100
BOTT/PALLET	600
PALLET GROSS WEIGHT	821 KG