

## BRAND



## WINE

Nero d'Avola DOC

## APPELLATION

D.O.C.  
Denominazione Origine Controllata

## REGION



## GRAPES

Nero d'Avola

## COLOR



Intense red with purple reflections

## TASTE

Still

Dry

ALCOHOL  
CONTENT

12,5%

SUGAR  
CONTENT

3 - 4 g/l

## CONT. NET.

0,75 l

## BOUQUET

Pronounced notes of vanilla and ripe fruit

## FLAVOUR

Soft and intense, but at the same time fine and elegant

## FOOD PAIRINGS

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	7,4 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	125
BOTT/PALLET	750
PALLET GROSS WEIGHT	946 KG