**TENUTE NICOSIA**

# FONDO FILARA NERO D'AVOLA
## BIOLOGICO

ORGANIC RED WINE • SICILIA DENOMINAZIONE DI ORIGINE CONTROLLATA

AGRICOLTURA ITALIA

Made from selected Nero D'Avola grapes, this wine has an intense colour with a rich aroma featuring hints of cherry and sweet spices. Typical ripe red fruit notes are also perceived on the palate, supported by a well-structured and lingering taste.

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| Grape varieties | Nero d'Avola 100% |
| Alcohol content | 13,5% vol. |

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards

Altitude: about 200 m. a.s.l.

Exposure: South.

Microclimate: dry and sunny summers; winters characterized by short and intense rains.

Soil: medium textured sandy soils.

Yield per Hectare: 70-80 quintals.

Vines per Hectare: 5.000 ca.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in September.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (24-26°C).

Ageing: mainly in stainless steel vats, 5-6 months in barrique and at least 4 months in the bottle.

Tasting notes

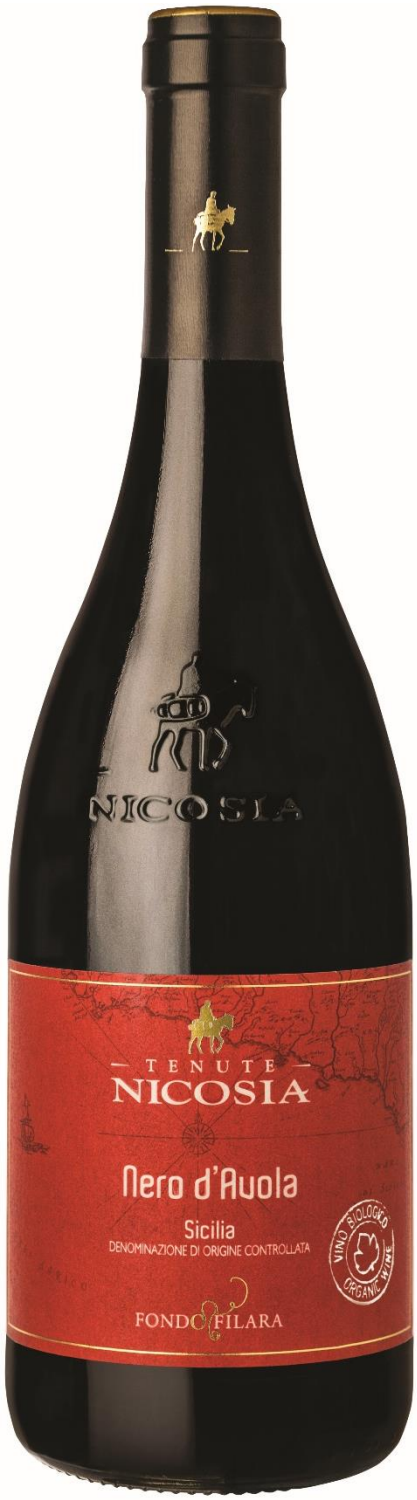
Color: intense ruby red.

Nose: a rich and intense bouquet with pleasant hints of cherry and sweet spices.

Palate: pleasantly fruity, warm and full-bodied with sweet tannins.

Food Pairings: baked pasta dishes with meat sauce, meat couscous, roasted game and aged cheeses.

Serving temperature: 16-18°C.




ANNOTATIONS