



## GRAPES

Nero d'Avola 100%

## DENOMINATION

SICILIA DOP

## VINIFICATION AND AGEING

Harvested by hand, the yields are naturally restricted by the winds and climatic conditions on the island and average around 80 quintal per hectare. The vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. Wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with no jammy, baked flavours.

Using the best fruit in the vineyards, and less sulphur in the winemaking (and thus extra attention in the winery), the wine is fermented in wooden barrels, 70% crushed and 30% whole bunches. There is a controlled temperature fermentation, as well as a natural and indigenous yeast fermentation in order to reach at least 28°C. After the alcoholic fermentation there is a malolactic fermentation in contact with the skins for 1 month. Aged in wood for 8 months.

## TASTING NOTES

This beautiful natural wine has a complex spicy nose with notes of liquorice, chocolate and black currants. The aromas spill over into the fresh and persistent palate.

## FOOD PAIRING

A hearty steak, game and hard cheeses.

## AGEING

Two years

## SERVICE TEMPERATURE

16°/18°C

# FABRIZIO VELLA



## NERO D'AVOLA

### SICILIA DOP BIO

## ALCOHOL

13%

## BOTTLE

ø 81mm | h. 308mm | 550 g

## PALLET

80x120x165cm | 1110 kg |  
95 Boxes (100x120cm Pallet) | 5  
Layers of 19 Cases

## CLOSURE

Natural

## CASES

240x310x161 | 6x75cl | kg. 7,4

## EAN CODE

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