



La Calla

COLTIVATA CON PASSIONE

NERO D'AVOLA SICILIA D.O.C.



Wine type:	Red wine
Grapes:	Nero d'Avola
Appellation:	DOC
Production area:	Sicily, Italy
Cellaring:	4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

Colour: Intense red colour.

Fragrance: The bouquet is slightly spicy with notes of dried figs and plums.

Taste: The palate is round with well integrated tannins and notes of black berry, vanilla and licorice.

Pairing: Great wine for roasted or grilled meats, game and hard cheeses.

VINIFICATION:

At the beginning of October the perfect ripeness of grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petioles of grapes but leaving them on the vine for about 15 days, during this period the 50% of their weight vaporizes. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left barrels for a few months.

