
Saverio Faro

NERO D'AVOLA SICILIA D.O.C.



Wine type:	Red wine
Grapes:	Nero d'Avola
Appellation:	DOC
Production area:	Sicily, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

Colour: Deep ruby red colour.

Fragrance: Intense bouquet with notes of pomegranate and black currant.

Taste: Soft and velvety structure, forest fruit flavours and hint of black pepper.

Pairing: Great wine for lame, savory cheeses and typical sicilian dishes like pasta alla norma.

VINIFICATION:

The harvested and de-stemmed grapes were vinified with 7/8 days of maceration to extract color and structure. Alcoholic and malolactic fermentation takes place in stainless steel tanks at a controlled temperature of 25/27° C

