

ALLUMEA

Nero d'Avola
DENOMINAZIONE DI ORIGINE PROTETTA
SICILIA
ORGANIC



GRAPES:
100% Nero d'Avola

VINEYARD AREAS:
Selected organic vineyards in the province of Trapani, on the southern Italian island of Sicily.

AGE OF VINES:
Approximately 25 years old.

PLANT TRAINING AND DENSITY:
Guyot training. 4000 plants per hectare with an average yield of 1.5kg per plant.

HARVEST:
Manual harvest in the middle of September.

VINIFICATION:
After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 25°C for 10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, the malolactic fermentation is induced with selected yeasts.

AGEING:
10% of the wine in American oak barrels for 6 months.

ALCOHOL:
13.5%

WINEMAKER'S NOTES:
With a deep red-purple colour, this wine displays aromas of blackberries, blueberries and chocolate, along with a slight hint of mint. In the mouth it is sumptuous and full bodied, with elegant, soft and silky tannins which burst with spicy flavours of black pepper, wild berries and vanilla.
A great accompaniment to game, strong pasta dishes and cheese.