

TREMENTI

ITALIANE

Nero d'Avola Cabernet Sauvignon
DENOMINAZIONE DI ORIGINE PROTETTA
SICILIA



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GRAPES

70% Nero d'Avola, 30% Cabernet Sauvignon

VINEYARD AREA

Selected vineyards in the south-western area on the Island of Sicily.

Training method includes both the Spurred Cordon and the Guyot method, with an average plant density of 5.000 plants per hectare.

HARVEST

Manual harvest occurs in the middle of September.

VINIFICATION

The two grape varieties are vinified separately using the same technique. After destemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place in Stainless steel tanks at a controlled temperature of 23°C for approximately 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, malolactic bacteria are added to induce a second fermentation. The two wines are then blended in late October and 25% of the resulting blend is placed American and French oak barriques for approximately 4 to 5 months.

AGING

25% of the wine is aged in French and American oak barriques for 4 to 5 months.

ALCOHOL

13,5 %

WEINMAKER'S NOTES

Full bodied yet soft and luscious, this wine displays intense aromas of blueberries, blackberries, chocolate and coffee. In the mouth it is velvety, smooth, with spicy notes of black pepper and exotic dark fruit. The slight oak aging adds an element of vanilla, with extremely pleasant tannins and a long-lasting, mouth-watering finish. It's an extremely user-friendly wine which can be combined with your favourite dishes, from pasta and pizza to meats and most types of cheeses.