

## Tenute Sirignano Nero d'Avola

**Denomination:** Terre Siciliane I.G.T.

**Grapes:** NERO D'AVOLA , organic red

**Production Area:** Contrada Sirignano – Monreale (PA) - Sicily

**Soil:** clay soil

**Exposure:** North, North-West

**Altitude:** 220 meters s.l.m., in the hills

**Planting density:** 4.000 plants per hectare

**Age of the vineyard:** 20 years

**Form of breeding:** espalier, simple guyot

**Productive yield:** 70 quintals per hectare

**Harvest period:** in the third decade of September

**Alcohol content:** 13,50 % vol

**Vinification:** destemming-crushing, subsequent maceration of the skins in the must in steel vats where the fermentation, at a controlled temperature of 18-22 ° C, lasts for about 12-14 days with frequent pumping over and punching down. After racking, the alcoholic fermentation is completed at the same temperature and once the malolactic fermentation is complete, the maturation takes place in cement for at least 8 months. Final aging in bottle for 4 months.

**Organoleptic characteristics:** intense and brilliant ruby red color; complex bouquet with hints of blackberry, black cherry, blueberry and light vanilla. The soft tannins make it velvety on the palate, to which it is full-bodied and harmonious.

**Pairings:** it goes very well with grilled red meats and well matured cheeses, in general with dishes rich in flavor; Serve in glasses of good width at a temperature of 18° C

**Sales & Marketing:**

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