

# CUTAJA

## NERO D'AVOLA RISERVA

The particular features of the vineyard makes this wine precious. Caruso&Minini's Cutaja represents the real soul of Nero d'Avola vine, the prince of Sicilian viticulture. After a hand harvesting taking place over the first ten days of September, the grapes are left to macerate and ferment for approximately 15/20 days at 25°C. Thanks to 24 months of maturation in French and American oak, the bouquet releases complex aromas. Intense and distinctive wine disclosing a highly complex aromatic complement based on red fruit, aromatic herbs and cacao, and by a dense and silky texture on the palate.

**APPELLATION**  
DOC SICILIA

**TASTING NOTES**

COLOR: Intense ruby color

AROMA: Intense and rich bouquet. Notes of ripe red fruit such as currants and plums perfectly blended with aromatic herbs and hints of cacao. The spicy component particularly consists in vanilla, cinnamon and nutmeg.

PALATE: Fresh and soft on the palate, with a nice tannin. Fruity notes comes up at the finish, absolutely persistent.

**HOW TO TASTE**

FOOD MATCH Strong flavour dishes: stuffed or baked pasta, but also roast game and grilled beef steaks.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18°C

**MARKET DATA**

WINE NAME: the name comes from the place where Caruso & Minini's Nero d'Avola was once cultivated: the bed of a river with the presence of "cuti"( typical rounded stones)

DISTRIBUTION: Ho.re.ca.

BOTTLES: 30.000

FORMATS: 75 cl

PACKAGE: 6-case, wooden box for Magnum and Jeroboam formats

**VITICULTURE**

TERROIR: Hill

VINES: 100% Nero d'Avola

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l. – 450m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/North-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of September

HARVESTING METHOD: Hand harvesting

**WINEMAKING DATA**

ALCOHOL: 14 % Vol.

WINEMAKING PROCESS: Careful hand-harvesting. Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 24 months of which 18 months in 500 liter French and American oak tonneaux, 6 months in bottle.

WINE LIFE: 15 years

COLLECTIONS  
PRESIDENT'S SELECTIONS

