

NEBACCO

NERO D'AVOLA

The "Nebacco" is a wine does not require any introduction. This red wine comes from the Sicilian native vine grapes of Nero d'Avola, The prince of Sicilian viticulture and winemaking. Absolute dedication is at the base of Nebacco production just starting from the hand harvesting in the last part of September. Maceration, fermentation and Malolactic fermentation in steel tanks are carried out with attention. The wine ages 30% in 225 lt barrique for 4 months and 70% in steel tanks for 8 months. A harmonious and elegant wine able to satisfy the most demanding palates.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense ruby red color

AROMA: Elegant aromatic and fruity bouquet with orange zest notes and oriental spices hints

PALATE: Soft and enveloping red wine, pleasant tannins with spicy notes and long finish

HOW TO TASTE

FOOD MATCH: red meats (game) but also cured meats and mature cheese.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 60.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Nero d'Avola

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

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

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

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

MATURATION: 30% in 225 lt barrique for 4 months, 70% in steel tanks for 8 months

