

VUALÁ

NERO D'AVOLA

A garnet red wine with purple edges brilliantly expressing, soft tannins and good acidity on the palate in perfect balance with the 'nose'. The label recalls Sulla flowers which bring nitrogen to the soil, nourishing the vineyard. Caruso & Minini's Vualá is the result of a careful selection of hand-harvested Nero d'Avola grapes. The winemaking process requires that 50% of Nero d'Avola ages in 225-litre barriques and the other 50% ages in stainless steel tanks, in both cases for two months. The bottle maturation step requires 2 months playing a key role to define the aromatic profile of this red wine. An intriguing and fruity Nero d'Avola expressing roundness and a truly harmonious finish.

APPELLATION
DOC SICILIA

TASTING NOTES

COLOR: Garnet red color with violet hues
AROMA: Lively bouquet disclosing spicy fruit notes and remarkable cherry flavour
PALATE: A really interesting acidity, incredible balanced and soft tannins, a harmonious and persistent finish

HOW TO TASTE

FOOD MATCH: Roast meats, mature cheese and mushroom dishes - based
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: 35.000
FORMATS: 75 cl
PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill
VINES: 100% Nero d'Avola
TOPOGRAPHY: Marsala area
ELEVATION: 350m a.s.l.
SOIL: Calcareous-clayey
EXPOSURE: North / North-west
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: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.
MATURATION: 50% in 225 lt barrique, 50% in steel tanks
WINE LIFE: 5 years

