

# VUALÀ

## 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 Vualà 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

