



# SGARRETTA

## NERO D'AVOLA

### SAMBUCA DI SICILIA DOC

### ORGANIC

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**Production Area:** Sambuca di Sicilia (AG),  
c.da Sgaretta - 350m asl

**Variety:** 100% Nero d'Avola

**Soil:** Medium mixture

**Training System:** Espalier

**Vinification and aging:** Alcoholic fermentation takes place in temperature-controlled steel tanks (22-25 °C) for about 10 days, during this process are performed daily fullings and 2/3 delestage until sugar degradation. After fermentation, the wine remains in contact with the skins for another 4 days.

After racking, malolactic fermentation takes place.

After this phase, the wine is transferred to oak barrels for 6 months.

**Alcohol:** 14%

**Winemaker:** Vito Giovinco



The color is a bright ruby red, with purple nuances. The nose gives off elegant nuances of violet, wilted rose and small red fruits. These are intertwined with spicy notes of black pepper and salty caper. The mouthfeel is full, enveloping and balanced. The tannins are dense and persistent.



Excellent pairing with grilled meats, roasts and aged cheeses. It goes very well with structured fish dishes. **Serve at 18 °C.**