



ALMA

NERO D'AVOLA

SICILIA DOC



Production Area: Sambuca di Sicilia (AG) - 350m asl

Variety: 100% Nero d'Avola

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are harvested manually.

The grapes are lightly pressed to avoid green tannins. Maceration at controlled temperature for about 10-12 days.

The must is reassembled every 4 hours.

The wine ages in steel tanks.

Winemaker: Vito Giovenco



Ruby red, intense with purplish highlights. Intense aroma with red fruit, balsamic and floral hints. Warm, long-lasting, with fresh aftertaste.



It matches perfectly with first courses, pasta with ragout, eggplants caponata and medium-aged cheese. **Serve at 16 °C.**