



FEMINA
NERO D'AVOLA

**Wines that dance on the tongue
with grace and sensuality.**

The Femina line (Linea Femina), a tribute to the goddess Etna and to women through wines characterized by great elegance and sensuality.



NERO D'AVOLA

FEMINA



SICILIA DOC



Grape varieties: Nero d'Avola

Production area: S. Michele di Ganzaria (CT)

Altitude: 400 mt asl

Soil: medium textured

Cultivation system: guyot

Average age of vines: 10 years

Harvest: September

Vinification: maceration with marc and fermentation with selected yeasts in stainless steel silos for about 12/15 days at temperatures of 22/24 °C

Maturation and Ageing: stainless steel silos for 6 months, in bottle for at least 4 months

Sensory analysis:

Appearance: purplish red, compact

Aroma: intense nose characterized by notes of cherries and berries, spices and black pepper

Taste: warm, soft and balanced wine with fine, velvety tannins

Alcohol content: 13.5% vol.

Serving temperature: 16/18 °C

Recommended glass: burgundy

Food pairings: we recommend paccheri with wild boar ragout, barbecued Nebrodi pork sausage, structured meat main courses, medium/high-aged cheeses and all vegetable and meat specialties typical of the Mediterranean tradition.