



Nero d'Avola

SICILY

DENOMINAZIONE ORIGINE PROTETTA

A native vine producing a red grape which has been grown in Sicily for millennia; its fragrances are highly evocative of its place of origin.

organoleptic characteristics

Colour: brilliant ruby red with violet tinges.

Fragrance: flowery notes of geranium, fruity hints of cherry, blackberry and mulberry, with a distinctive note of rosemary.

Flavour: warm, soft and vibrant, pleasantly tannic, a big, well-balanced wine.

accompagnato

It is ideal for red meat, roasts, game and hard cheeses. In particular it is recommended for grilled lamb and first courses with the strong, rich sauces found in Sicilian cuisine.