

Marino Abate

Lapa

Nero d'Avola DOC 

Winemaking Details

Grapes are hand harvested and the grapes pre-fermentation cold maceration, allowing the extraction of the sweet tannins and aromatic substances. A second fermentation takes place at 26°C, regularly monitored for achieving the organoleptic characteristics typical of the wine.

Tasting Notes

Color: Pronounced ruby red, crystalline.

Nose: Enticing scents of blackberry and cherry open up with overtones of spices and oral notes.

Palate: Dry and enveloping on the palate, marked by fruit notes. The tannin is soft and elegant. The nish is long and harmonious.

Food Pairings: Ideally served with aperitifs, meat-based firrst and main courses, cold cuts and semi-aged cheese.

Alcohol content: 14 %vol

Production area

Marsala, Trapani - Western Sicily

Grape variety

100% Nero d'Avola

Altitude

200m above sea level.

Average age of the vine

15 years

Soil

Medium-texture, chalky.

Form of farming

Guyot pruning

Viticulture

Organic management

Harvest

Manual in a little box - second decade of September

