

PWS
Premium Wine
Selection

Nero d'Avola

-Le Pirre-

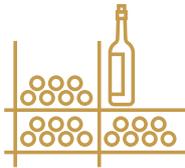


Italy
Sicily
Avola



VINIFICATION

The must ferments in stainless steel tanks at controlled temperature, with about 7 days of skin contact.



AGEING

After vinification, the wine matures for 3 months in stainless steel, then spends a further 2 months in bottle before release.



Deep ruby-red colour.



TASTING NOTES



Distinctive fruity and spicy aromas, framed by notes of tobacco and warm animal hints.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

100% Nero d'Avola

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, after mid-September



On the palate, dark fruits return, especially blackberry and morello cherry, leading to a well-balanced finish with good persistence.