

Parol Vini S.r.l.

Nero D'Avola Terre Siciliane IGT



Classification:

Typical Geographical Indication

Grapes:

Nero d'Avola

Lands:

Dry, medium-hill, limestone or clay-calcareous soils.

Alcoholic degree:

13% in Vol.

Area of origin:

Sicily Region - Southern Italy

Production technique:

The grapes are harvested to full ripeness. Vinification is the classic "in red", with maceration of the skins for a few days and subsequent, accurate temperature controlled fermentation.

Sensory analysis:

Intense red color. The scent is big, ethereal, very characteristic, with slightly spicy scents and dried fruit. The taste is dry and full body. Very structured and at the same time soft.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

The distinctive personality of this wine, together with its wide and articulated structure, makes it suitable for large roasts of meat, grilled and red meat in general, game and seasoned cheeses. Serve at a temperature of 64-68°F.



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