



Feudi del Pisciotto

VERSACE NERO D AVOLA SICILIA IGT

A variety which expresses Sicily's winemaking identity better than any other. This wine, obtained from grapes scrupulously chosen from the estate's finest selection, expresses in absolute purity an extraordinary elegance and evolutionary potential.

Varietals: 100% Nero d'Avola

Vineyard Location: Niscemi (CL)

Orientation: Southwest

Elevation: 110 mt

Trellising: Spur pruned cordon

Soil: Medium-textured soil, lightly sandy and pebbly

Vinification

Fermentation in stainless steel at controlled temperature. Total malolactic fermentation is carried out

Aging Process: In barriques (50% new, 50% used) for 10 months, with additional 5-6 months in bottle

Tasting Notes:

Bouquet: Intense fruit notes

Flavor: Nicely developed tannins, balanced by fresh acidity

Pairings: It pairs beautifully with pasta dishes, pizza, red meat dishes and summertime BBQ.

Alcohol Content: 14%

Serving Temperature: 16-17°C

Production: 12,000 bottles

Grapes : Nero d'Avola (100.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea. It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.

