



Feudi del Pisciotto

BAGLIO DEL SOLE NERO D AVOLA IGT SICILIA

The world has now discovered Nero d'Avola, the problematic prince of Sicilian wines and the most difficult variety to find in true purity. This wine is a pure selection of 100% Nero d'Avola grape with the objective to achieve a high quality wine through the excellence and pureness of this native vine.

Denomination: Red wine IGT Sicilia

Vintage: 2010

Yearly bottle production: 100.000

Grapes: 100% Nero d'Avola

Vinification: in steel for 15 days at a controlled temperature (27°)

Malolactic fermentation : Done

Ageing: 6 months in steel and cement

Bottle refinement: 4 months

Harvest: the first half of September

Hectare gain: 85 q.li/ha

Plant density: 5.900

Vineyards height: 80 mt. s.l.m.

Age of productive vines: 5 years

Growth System: Spurred cordon

Type of soil: Medium mixture tending to sand

Tasting Notes:

Color: Intense ruby red with purple shades

Bouquet: Typical aromas of the varietal, black cherry, blackberry and plum

Flavor: Smooth tannins and nice red fruit flavors on the palate

Pairings: Wonderful with tomato sauce pasta, mushrooms and mature cheeses

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.;

