

ZATIR

# NERO D'AVOLA



**Variety:** 100% Nero D'Avola

**Classification:** DOC Sicilia

**Production location:** Partinico (PA), Sicily

**Alcohol content:** 13% vol

**Vineyards site:** Contrada Lavatore

**Soil type:** calcareous tuff

**Exposure and altitude:** west - 350/370 m  
above sea level

**Training system:** spurred cordon

**Plants per hectare:** 4,500

**Average age of vines:** 15 years

**Grape yield per ha in quintals:** 90

**Harvest:** end of September

## VINIFICATION AND MATURATION

**Fermentation:** stainless steel

**Fermentation temperatures:** 25° C

**Duration of fermentation:** 12 days

**Aging:** steel

**Stabilization method:** 1 micron filtration

**Storage:** 3/4 years

## TASTING

Spontaneous and fruity. A Nero d'Avola with a pleasant bouquet of berries where crunchy currants and cherry jam emerge. In the mouth it is fresh and soft thanks to gentle tannins.

