



BALDOVINO
NERO D'AVOLA



TECHNICAL SHEET

Appellation:	Terre Siciliane – Denominazione di Origine Protetta (DOP)
Production Area:	Center of the Sicily (AG)
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Nero d'Avola
Blend of Grapes:	Nero d'Avola 100 %
Training System:	Cordon spur pruning, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.000
Yield per Hectare:	About 90 Quintals
Yield per Vine:	About 3 Kg
Vinification:	Grapes are harvested manually once they have fully ripen, between the end of September and the beginning of October. Once de-stemmed, grapes are macerated with skins for 5-6 days, to obtain the perfect extraction of fragrance and color.
Aging:	After malolactic fermentation, the wine fines for about 2 months in stainless steel tanks and then in the bottles.

ANALYTICAL DATA

Alcoholic Content:	13%
Total Acidity:	5,3
Residual Sugars:	<1 g/l

ORGANOLEPTIC FEATURES

Color:	Intense Red
Bouquet:	Nose: rich of delicious nuances that remind the red fruits and the wood fruits. Further to the fruity bouquet, floral notes and spices enrich its nose profile. Palate: in mouth it's delightful, with a mature and pleasant fruit, and melts expressing an intense taste that reminds the nature. Very drinkable, its glass is very pleasant and appreciated.
Storage Temperature:	18°C
Serving Temperature:	16-18°C
Suggested Glass Type:	Balloon
Serving Suggestions:	The perfect pair with tomato sauce, grilled fish, various kinds of cold meats and salami and mild cheeses. Recommended with pizza
Aging Potential:	more than 5 years