



FOGLIO CINQUANTA



TECHNICAL SHEET

Appellation:	Sicilia – Denominazione di Origine Protetta (DOP)
Production Area:	North-East Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Nero d'Avola 100%
Training System:	Head training and cordon spur training with wooden stakes and stainless steel wires
Vines per Hectare:	5.000
Yield per Hectare:	70 Quintals
Yield per Vine:	Kg 1,40
Vinification:	The grapes are harvested by hand in October. De-stemming is followed by 12 days of maceration on the skins in stainless steel tanks to get the right contribution of color and fragrance.
Aging:	6 months in French and American oak barrels 6 months in bottle

ANALYTICAL DATA

Alcoholic Content:	13% Vol.
Total Acidity:	4,90
Residual Sugars:	< 1 g/l

ORGANOLEPTIC FEATURES

Color:	Deep and impenetrable ruby red with a purple edge
Bouquet:	Nose: the nose is delighted with ripe scents of cherries, plums and blackberries, combined audaciously with aromas reminiscent of nutmeg, rhubarb, pepper and dark chocolate. Palate: unrivalled body and freshness. It unfolds soft and enchanting at first, leaving a very agreeable trace of a balanced tannin content. It boasts a highly commended flavour.
Serving Temperature:	16-18°C
Suggested Glass Type:	Large Balloon
Serving Suggestions:	A wine which has no fear of the riskiest matchings such as pork marinated with chili pepper or dishes of fish with rich fibrous flesh
Potential Aging:	8-10 years