



**SETTE AJE**  
**NERO D'AVOLA**



**TECHNICAL SHEET**

<b>Denomination:</b>	Terre Siciliane – Protected Geographical Indication PGI
<b>Production Area:</b>	North-Eastern Sicily
<b>Type of Soil:</b>	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
<b>Grape Varieties:</b>	Nero d'Avola
<b>Blend of Grapes:</b>	Nero d'Avola 100 %
<b>Training System:</b>	Cordon spur pruning, with wooden stakes and stainless steel wires
<b>Vines per Hectare:</b>	About 3.500 vines per hectare
<b>Yield per Hectare:</b>	About 90 Quintals
<b>Yield per Vine:</b>	About 2,5 Kg
<b>Vinification:</b>	The grapes are vinified in stainless steel vats and macerated with their skins for 10 days at a temperature of 26-30°C.
<b>Aging:</b>	After malolactic fermentation, the wine matures for about 9 months in stainless steel tanks. Bottle refining for at least 3 more months follows.

**ANALYTICAL DATA**

<b>Alcoholic Content:</b>	13,5 %
<b>Total Acidity:</b>	5,2
<b>Residual Sugars:</b>	< 1 g/l

**ORGANOLEPTIC FEATURES**

<b>Color:</b>	Ruby-Red
<b>Bouquet:</b>	Nose: many nuances of red fruits and aromatic spices. The bouquet is rich in natural aromas that remind prunes and blackberries, black cherries and blueberries, cloves, black pepper and humus. Palate: the start is soft and captivating, with a great balancing between tannins and acidity. Great personality and intense expressive profile. A great drinkability
<b>Serving Temperature:</b>	16-18° C
<b>Suggested Glass Type:</b>	Balloon
<b>Serving Suggestions:</b>	Serve with pasta dishes with meat sauces, elaborate baked pasta dishes and red meats. Try the wine with lightly cooked fresh tuna
<b>Aging Potential:</b>	4-5 years

