



Dei Respiri

Nero d'Avola Sicilia DOC

Thanks to its taste and a good value for money, any time is a good time for this suitable wine. A young and intriguing wine, fresh and delicate, with surprisingly warm scents of the Mediterranean. It has aromatic notes of Sicilian herbs, strawberries and cherries. A well balanced wine that pairs perfectly with red meat, mushrooms and mild cheeses.

Classification: Sicilia D.O.C.

Altitude: from 100 to 200 m asl

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Plant Density: 4,400 plants/ha

Harvest: End of August beginning of September

Grape Variety: Nero d'Avola

This blend represents our family's passion and the strength and energy of our terroir, characterized by sun and wind

Vinification: The grapes are hand picked at harvest during the cooler hours of the day. After destemming, maceration takes place at a controlled temperature, followed by alcoholic fermentation (18/25 days), before racking

Ageing/Refining: The wine refines in stainless steel

ORGANOLEPTIC CHARACTERISTICS

Color: Ruby red, with hints of violet

Scent: Intense, with notes of aromatic Sicilian herbs, strawberries and cherries

Taste: Fresh, well balanced and elegant

Alcohol Content: 13% vol

Total Acidity: 5.8 g/l

Serving Temperature: 16-18° C

Food Pairing: Excellent with red meat, mushrooms, grilled and fried vegetables, and mild cheeses