



Guardiani di Ceppineri

Nero d'Avola - Sicilia DOC *riserva*

The love for our land, the respect for the environment and for its balances elect us as “guardians” of these treasures. From a special selection of our vineyards we get our new products SICILY DOC

Classification: Sicilia D.O.C. - Riserva

Area of Production: C/da Cipponeri in the Comune of Marsala. East/West exposure

Altitude: 150 m asl

Climate: Temperate-warm, Mediterranean

Terrain: Medium textured, predominantly of clay soil

Grapes Yield/ha: 60 q.li/Ha (thinning of the grapes)

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 40 years

Plant Density: 4,400 plants/ha

Harvest: End of August (3 pickings)

Grape Variety: 100% Nero d'Avola

Vinification: Harvesting is done by hand and the grapes are placed in small boxes. After destemming the grapes are manually chosen on a selection table and follow a traditional red vinification with a maceration on the skins for 15-20 days at controlled temperature. The grapes follow continuous delestage to extract typical aroma. Then the grapes are softly pressed and makes a malo-lactic fermentation

Ageing/Refining: The wine aging for 24 months in French oak and cherry-wood barrels of different size. The wine is bottled without filtration and it rests at least 3 months in bottle

ORGANOLEPTIC CHARACTERISTICS

Color: Red ruby, with hints of violet

Scent: Nuances of black currant, cherries and violet

Taste: Soft, harmonic, well balanced, elegant with pleasant notes of acidity

Alcohol Content: 14% vol

Total Acidity: 5.9 g/l

Serving Temperature: 16-18° C

Food Pairing: It pairs well with red and white meat, and risotto with mushrooms