

NICOSIA

BIO VEGAN NERO D'AVOLA

ORGANIC AND VEGAN RED WINE • SICILIA DENOMINAZIONE DI ORIGINE
CONTROLLATA



Produced with carefully selected Nero D'Avola grapes, this organic and vegan wine is an authentic expression of the principal Sicilian grape variety. It has an intense colour with violet highlights and a rich aroma featuring hints of cherry, raspberry and prunes. On the palate it displays a well-structured, soft and lingering taste.

Grape varieties	Nero d'Avola 100%
Alcohol content	13% vol.

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards

sandy soil, situated at approximately 200 m above sea level.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in September.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (22-24°C).

Ageing: only in stainless steel vats, with a short stay of 2-3 months in the bottle.

Tasting notes

Color: ruby red with vivid violet highlights.

Nose: fresh notes of red fruit, such as cherry and raspberry, with a characteristic aroma of plum.

Palate: intensely fruity, smooth, well-structured and persistent.

Food Pairings: spicy food, vegetarian couscous, pasta dishes with tomato sauce and many typical specialties of Mediterranean cuisine.

Serving temperature: 16-18°C.

ANNOTATIONS

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