

WINES - SALLIER DE LA TOUR ESTATE

NERO D'AVOLA

Vintage 2016

The low yields guarantee a high quality and concentrated harvest. Choosing to age wine partly in wood and partly in steel barrels, allows us to combine fresh and fruited notes of a young wine, to extremely elegant spicy and liquorish aromas, which are usually indicators of good aging potential through time.

Technical Details

- **Grapes:** Nero d'Avola
- **Appellation:** Sicilia DOC
- **Vine Growing Area:** Sallier de La Tour Estate - Monreale (PA) - Sicily
- **Training System:** Espalier
- **Pruning System:** Spurred Cordon
- **Vines density:** 4.000
- **Yields:** 80 ql/he
- **Fermentation:** Traditional for red.
- **Fermentation Temperature:** 28°C.
- **Duration of Fermentation:** 20 days
- **Malolactic Fermentation:** Fully developed
- **Ageing:** 30% of must for 12 months in second and third passage 225 liter French (Allier & Tronçais) oak barrels, 70% in stainless steel tanks.
- **Alcohol Content:** 13,5% Vol.
- **Wine Analytical Data:** pH 3,56 - AT 5,70 g/l - ZR 2,60 g/l - ET 28,50 g/l.

