

PASS:ONE NERO D'AVOLA



The newest member of Colomba bianca wines is distinguished by its body and roundness of the tannins. Well-balanced, harmonious and elegant. A Nero d'Avola pure, made of lightly withered grapes, which bring us through the history and scents of Sicily. Grapes are left to wither on the vine and then hand harvested and collected in 10 kg crates, in order to maintain their integrity. This provides a greater sugar concentration, along with a complex and wide range of aromas. Its bouquet is characterised by notes of dried fruit and cocoa, with hints of spices and vanilla. The mouthfeel is very fine and harmonious, confirming its strong personality.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Hazy ruby red, intense.



BOUQUET: Pleasing balsamic notes with hints of prunes and dried figs on the nose, surrounded by scents of cocoa and spices.



TASTE: The body is elegant and well-structured, with a tannin that is silky and embracing. The notes of dried fruit are lightly sweet and perfectly blend with a gentle sapidity, providing great balance.

HOW TO TASTE IT

FOOD MATCHING: Excellent with meat-based main courses, roast, stuffed chicken, Guinea fowl or roast duck. Also excellent with fruit or chocolate desserts.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 18°C.

ON THE MARKET

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Upland of the district of Borgata Costiera

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 90.

HARVEST PERIOD: Late August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are left to wither on the vine after an accurate selection, then hand harvested in small crates to preserve their integrity, destemmed and pressed. Skins and the wild yeasts are left in contact with the must for 20 days at a constant temperature of 20°C.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3-5 years

VINTAGE 2021



**CONCOURS
MONDIAL DE
BRUXELLES
2022**
Gold Medal

VINTAGE 2020



**LUCA MARONI
2022**
94 Points