



## PRINCIPE DI GRANATEY NERO D'AVOLA

Firm, intense with strong character. A Nero d'Avola pure that enhances the varietal characteristics of the vine, telling the story and tradition of our hills. Grapes are hand harvested when perfectly ripe. Fermentation takes place in contact with skins for two weeks, followed by ageing in stainless steel tanks until it is time to bottle. Authentic, distinct, Nero d'Avola Principe di Granatey is dominated by delightful scents of wild berries combined with notes of oriental spices. A beautiful red wine with great structure and harmony.

**DENOMINATION:** D.O.C. Sicilia.

### SENSORIAL ANALYSIS



**COLOUR:** Bright ruby red, dense and impenetrable.



**BOUQUET:** Firm and intense on the nose. Enticing notes of red fruit and sour cherry surrounded by the subtle touch of spices.



**TASTE:** The mouthfeel is direct with great structure. Smooth tannin, soft and lively, perfectly combined with notes of fruit.

### HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with aperitifs, cold cuts and cheese. It also pairs with meat.

**RECOMMENDED GLASS:** Big-sized, Balloon glass.

**SERVING TEMPERATURE:** 18°C.

### ON THE MARKET

**ORIGIN OF THE NAME:** It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

### AGRONOMIC DATA

**VITICULTURE:** Sustainable/integrated farming.

**GRAPE VARIETY:** 100% Nero d'Avola.

**VINEYARD LOCATION:** High plain, land of Campobello di Mazara.

**ALTITUDE:** 150-350 m.a.s.l.

**SOIL:** Medium-texture, clayey.

**TRAINING SYSTEM:** Espalier with Guyot pruning.

**PLANTS/HA:** 4.000.

**YIELD Q/HA:** 90.

**HARVEST PERIOD:** Second decade of September.

**HARVEST METHOD:** Manual.

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 14% Vol.

**VINIFICATION:** Grapes are monitored and hand harvested only after achieving a perfect degree of maturation; gently pressed and fermented in contact with skins for two weeks at controlled-temperature of 26-28°C. Then, wine is aged in stainless steel tanks until bottling.

**REFINEMENT IN BOTTLE:** 3 months before commercial release.

**AGEING POTENTIAL:** 2-3 years.