

VITese NERO D'AVOLA



Embracing, fruity and harmonious. A Nero d'Avola pure made from grapes processed in certified organic agriculture. The sophistication and great expression of the tannin define this great Sicilian variety. Grapes are hand harvested and undergo pre-fermentation cold maceration, allowing the extraction of the sweet tannins and aromatic substances. A second fermentation takes place at 26°C, regularly monitored for achieving the organoleptic characteristics typical of the wine. Nero d'Avola Vitese has a distinct bouquet of fruit notes and spices that combine with floral hints of rose. This is a wine that has won many prestigious awards thanks to its elegance and attractiveness.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Pronounced ruby red, crystalline.



BOUQUET: Enticing scents of blackberry and cherry open up with overtones of spices and floral notes.



TASTE: Dry and enveloping on the palate, marked by fruit notes. The tannin is soft and elegant. The finish is long and harmonious, confirming the great structure.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with aperitifs, meat-based first and main courses, cold cuts and semi-aged cheese.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 16-18 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Vita.

ALTITUDE: 300-400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are hand harvested in small 20 Kg crates between late August and early September. Maceration of skins takes place at low temperatures for two days, allowing the extraction of the sweet and delicate tannins, as well as the colour. Alcoholic fermentation occurs at 26°C for around 12 days.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3 years.

VINTAGE 2021



BIODIVINO 2022
Gold Medal

VINTAGE 2022



GILBERT & GAILLARD 2024
Gold Medal
89 Points