

# KORE NERO D'AVOLA



Kore, a name evoking the Greek goddess of fertility, symbolizes abundance and rebirth, qualities reflected in our wines, which are rich and full of life. This line of wines celebrates the ancient Greek cultural heritage and its deep roots in agriculture and viticulture, embodying the purity and generosity of the land from which they come.

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

## SENSORIAL ANALYSIS



**COLOUR:** Intense ruby red.



**BOUQUET:** Predominant notes are of red fruits such as cherry and plum, accompanied by spicy and floral hints of black pepper, tobacco, and violet.



**TASTE:** In the mouth, the wine is characterized by good structure and softness of tannins. It is balanced, with pleasant acidity that balances its fruity character. The finish is persistent, with an aftertaste reminiscent of spices and ripe fruit.

## HOW TO TASTE IT

**FOOD MATCHING:** Nero d'Avola is a very versatile wine that pairs well with a variety of Sicilian and other dishes. Recommended pairings include roast meats, stews, cured meats, and aged cheeses.

**RECOMMENDED GLASS:** Tulip glass.

**SERVING TEMPERATURE:** 10-12°C.

## ON THE MARKET

**ORIGIN OF THE NAME:** Kore is not just a wine; it is an experience that celebrates fertility and rebirth. Each bottle is an invitation to explore the rich cultural heritage of Sicily, to enjoy the beauty of nature, and to celebrate life's most precious moments. With Kore, we bring the ancient tradition of Greek viticulture directly to your table, making every occasion special.

**ANNUAL PRODUCTION:** 60.000 bottles.

**FORMAT:** 75 cl.

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

## AGRONOMIC DATA

**VITICULTURE:** Organic farming.

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

**VINEYARD LOCATION:** Vita and Salemi.

**ALTITUDE:** 300 m above sea level.

**SOIL:** Medium texture.

**TRAINING SYSTEM:** Guyot.

**PLANTS/HA:** 3.300.

**YIELD Q/HA:** 80.

**HARVEST PERIOD:** Late August - early September.

**HARVEST METHOD:** Manual.

## OENOLOGICAL DATA

**ALCOHOL CONTENT:** 14% Vol.

**VINIFICATION:** Grapes are hand-picked in 15 kg crates. Fermentation takes place in stainless steel with maceration on the skins for 8-10 days at 22°C.

**REFINEMENT IN BOTTLE:** 1 month.

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