

San Martino



dal 1918

Nero D'Avola I.G.T.



GRAPE VARIETY: Nero D'Avola 100%
AREA OF PRODUCTION: Sicily
HARVEST: september - october
YIELD PER HECTAR: 90 -100 q.l.s
VINIFICATION: maceration with contact with the skins
for 8/10 days at controlled temperature
ALCOHOL CONTENT: 12,5% vol.
TOTAL ACIDITY: 5%
RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR brilliant, intense ruby red.

BOUQUET fruity with note of cherry, mulberry and
black-cherry.

TASTE soft and rightly tannic.

BEST SERVED WITH

Excellent with red meats, wild meats, matured
cheese.

Serving temperature: 18 C°



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