



NERO DAVOLA GAZZEROTTA TERRE SICILIANE IGT





RED

Denomination : I.G.T. Variety : NERO D'AVOLA 100% Alcohol content : 14 Bottle size : 750 ML Product Area : SICILIA

Gazzerotta, from the name of the elegant black and white magpies that fly over the bare fields in autumn. Nero d'Avola grapes yield a soft red wine with good structure.

GRAPE VARIETY 100% Nero d'Avola.

TERRITORY OF ORIGIN Mazara del Vallo – Province of Trapani.

TERROIR

Soil composition: clayey soil rich in minerals.

Altitude: 20 m above sea level.

Climate: Area subject to water stress and at risk of high maximum temperatures due to the distance from the sea.

VINIFICATION AND AGEING Harvest period starts from mid September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

TASTING NOTES

Colour: deep red with garnet hues.

Aroma: complex and lingering aromas of red berries, plums, Marasca cherries and violets. Palate: velvety and well-structured, with pleasant notes of red berries and prunes and slight hints of rosemary.

PAIRING Pasta and rice dishes with meat and mushroom sauce and meat dishes with game and pork meat.

Serve at 18°-19°C.

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