

KALaurISI

Nero d'Avola



DESCRIPTION:

Nero d'Avola, is an ancient origins vineyard. The name draws inspiration on the dialectal form "kalau l'avulisi" that can be literary translated in "Nero d'Avola grapes has arrived". This form throughout time has been turned in "Kalaurisi". Produced with Nero d'Avola grapes is obtained by a long fermentation on marcs that exalts all the varieties characteristics. It combines perfectly with the heavy bodied tastes of the Iblean cuisine.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Nero d'Avola

TRAINING SYSTEM:

Trained with bush system

AGE OF VINEYARD:

20 - 25 years

YIELD PER HECTARE:

80 Q.

VINIFICATION:

15 days maceration with marcs and fermentation at controlled temperature

AGEING:

6 months in steel and 3/6 months in bottle

ALCOHOL:

13,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

16° - 18°