

PITHOI

Nero d'Avola



DESCRIPTION:

In ancient times "Pithoi" were anforas used for the fermentation of quality wines, they gave the wine special taste and scent. Intense red wine, wide and fruity bouquet; intense taste; remarkable personality. Combine with meat, cheeses and introductory dishes typical of the sicilian 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 in the counter-espalier system and pruned in spurred cordon

AGE OF VINEYARD:

10 - 15 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

10 days maceration with marcs and fermentation at controlled temperature

AGEING:

3 months in steel and 1 month in bottle

ALCOHOL:

12,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

14° - 16°