

LUNA NERO D'AVOLA
IGT TERRE SICILIANE

COUNTRY OF PRODUCTION: Italy | Sicily

VINE: 100% NERO D'AVOLA

ALCOHOL:
13%

WINE:

FERMENTATION:

De-stemming followed by 12 days on the skins at 25 ° C. After racking, the malolactic fermentation takes place in a steel tank

AGING: *Aging in barriques for 6 months*

HARVEST: 2016

TASTE NOTES:

COLOR: *Intense ruby red color*

PARFUME: *Floral scents with notes of forest and ripe fruit*

TASTE: *Dry, intense, complex and fine, hints of tobacco and leather stand out*

PAIRINGS: *Savory first courses, red meats and mature cheeses*



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