

VICTORIA *Nero D'Avola*

CLASSIFICATION: DOC

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: 100% Nero d'Avola

ALCOHOL: 13,5%

VINIFICATION

Destemming and maceration at a controlled temperature (27° C) followed by 12 days on the skins. After racking, the malolactic fermentation takes place completely in steel tanks

AGEING: Aging in barrique for about 8 months

TASTING

VISUAL PROFILE: Intense ruby red

OLFACTORY PROFILE: Hints of aromatic herbs
and ripe fruit

TASTE PROFILE: Dry, warm, quite fresh, quite tannic, quite savory,
intense and persistent.

RECOMMENDED WITH: Cold cuts, cheeses, red meats and game



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