

NEROMACCARJ®

DOC Sicilia Rosso.

TECHNICAL SHEET



ORGANOLEPTIC PROPERTIES

Appellation:

DOC Sicilia Rosso

Region:

Pachino (Siracusa) Val di Noto.

Vineyards:

Vigna Maccari, located in the homonymous district of Pachino, is one of the most popular in Val di Noto.

Vine training system:

traditional, organic, without irrigation

Altitude:

30 m a.s.l.

Climate:

temperate warm mediterranean

Type of soil:

limestone clay

Variety:

Nero d'Avola 100% according to Alberello training system.

Nero d'Avola is named after Avola, a small town near Pachino in the province of Siracusa where it has been selected by local growers several hundred years ago.

Plant density:

8000 vines per hectare

Yield per Hectare:

50 quintals variable according to the year

Vinification:

Grapes of Nero d'Avola, harvested in the second half of September, start fermentation into red wine through a long maceration on their skins.

Maturation: After the malolactic, the wine is poured in small barrels, capacity 500L, where it remains for about two years.

Aging:

In bottle for at least one year.

Colour: intense ruby red with violet hints

Nose: complex, strong, characteristic, red fruits, blackberry and notes of vanilla

Palate: full fruity flavour, balanced, great structure and lingering on the palate

Serving temperature: 18°C

Matching: excellent with red meat, game and matured cheeses

Storage: horizontal in a cool place at a constant temperature not exceeding 18°C

Aging capacity: its characteristics remain unchanged for a long time in bottle before becoming more austere and mature.