

TONNINO  
AZIENDA VITIVINICOLA

## JURNATA NERO D'AVOLA

**Grape variety:** 100% Nero d'Avola

**Appellation:** DOC Sicilia

**Soil:** Farmed in Sicily in a mixture of clay and sand

**Vineyards:** Tenuta Cavallaro - Contessa Entellina

**Grapes per hectare:** 100-120 quintals

**Farming system:** Espalier with guyot pruning

**Harvest:** Grapes are hand-harvested during the middle of September, only when they are fully ripe.

**Winemaking:** Grapes are left to macerate with their skins for 13-15 days, and then fermented in stainless steel tanks at 68° F.

**Ageing:** Refined for 10 months in French oak barrels and an additional 4 months in the bottle.

**Alcohol:** 13 - 14%

**Characteristics:** Ruby red with purples hues. A very fruity bouquet with notes of cherries and blackberries that are harmonically mixed with hints of vanilla and balsamic. Dry and rich on the palate as it provides soft tannins. A persistent and well-balanced wine.

**Food Pairing:** Excellent with angus beef and other grilled steaks. Pairs nicely with red meats and aged cheeses. Best served at 64-68° F and when opened an hour before serving.

