

# TONNINO

AZIENDA VITIVINICOLA

## NERO D'AVOLA *Made with Organic Grapes*

**Variety:** 100% organically grown Nero d'Avola grapes

**Appellation:** Sicily DOC – Red Wine

**Alcohol Content:** 13% vol.

**Vineyard Area:**

Poggioreale hills. 200-300 meters above sea level.

**Soil:**

Shallow soils of medium texture. Calcareous clay with an abundant amount of organic matter and iron.

**Harvest:**

Grapes are harvested during the middle of September when they are fully ripe.

**Winemaking:**

The must stays in contact with grape skins for 12-15 days during maceration at 79° F. Afterwards, the wine is matured in stainless steel tanks for 4 months before being bottled.

**Characteristics:**

A deep red color with purple tones. The bouquet consists of blackberries and ripe cherries. A full, mid-body wine that is nicely rounded with tannins. It provides a balanced acidity and persistency with a fruity finish.

**Food Pairing:**

Perfect with grilled meats, spaghetti with pesto sauce and seasoned pecorino cheese. Best served at 63° F.



Certified organic by Suolo e Salute srl Italy