



DE GREGORIO



NERO D'AVOLA IGT TERRE SICILIANE

NAME OF WINE

Nero d'Avola 2015 - Terre Siciliane IGT (Typical Geographical Indication)

PRODUCTION ZONE

Tenuta Sirignano in the township of Monreale in western Sicily

GRAPES VARIETIES

Nero d'Avola 100%

VINEYARD ALTITUDE

720 feet (220 meters) above sea level

MORPHOLOGY OF THE TERRAIN

Slightly steep vineyard slopes

SOIL COMPOSITION

Medium textured clays

TRAINING SYSTEM

Espaliers with Guyot pruning

VINE DENSITY

1600 vines per acre (4000 vines per hectare)

HARVEST

Hand picking during the month of September

FERMENTATION AND AGING

The hand-picked grapes, carefully selected in the vineyard, are fermented with spontaneous yeasts and macerate for two weeks on their skins with full control of the fermentation temperatures. An eight month period of aging in stainless steel tanks and an additional four months of bottle aging precede commercial release.

ALCOHOL

15°

BOTTLE

750 milliliters

SERVING TEMPERATURE

64° Fahrenheit (18° centigrade)

WITH FOOD

Red meat, aged cheese, and the typical dishes of Sicilian cuisine.

DESCRIPTION COLOR

A brilliant ruby red with purple highlights.

ARLOMA

Intense and fruity notes of cherries, currants, and blackberries along with notes of chocolate, spices, and black pepper.

FLAVOR

Supple and warm with silky tannins and a fruity finish which is long, intense, and persistent.