

DONNATÀ | Nero d'Avola

The young and thriving Nero d'Avola vineyards, planted in 2000 using an espalier training system, are lying on clay soils, rich in limestone and potassium.

Produced from the most important Sicilian red grape, Donnata has a strong and complex personality, which generously expresses its origins by being a very enjoyable and well-balanced wine.

TASTING NOTES

Colour | dark ruby red with lively and bright hues

Aroma | is an aromatic and distinct wine, where fragrant and wholesome notes of blackberry, cherry, Mediterranean shrubs, nutmeg and chocolate vie with each other

Taste | intense, lively and with character; Donnata is soft yet pulsating and extremely pleasant to drink. Harmonious, silky and with enduring determination

TECHNICAL SPECIFICATIONS

WINE TYPE red - DOC Sicilia - BIO
GRAPE VARIETY 100% Nero d'Avola
ALCOHOL CONTENT 14% ABV

FOOD PAIRING divine with the Palermitan anelletti al forno (oven-cooked, ring-shaped pasta) or red-finned tuna

SERVING TEMPERATURE 16 °C

SUGGESTED GLASS medium slightly paunchy glass

Soil composition | hilly, clay and sandy

Altitude | 330-350 meters above sea level

Age of vines | 2000, 2006

Production area | Contrada Mandranova and Contrada Torretta in the Camporeale countryside

Training system | espalier training with spurred cordon pruning

No. of vines/hectare | 4.400

Yield/hectare | 8.0 tonnes

Harvest period | second ten days of September with manual harvest and grape selection

Maceration | 12 days in a temperature-controlled environment

Alcoholic fermentation | 7 days in steel tanks (23-26 °C)

Malolactic fermentation | fully carried out in stainless steel tanks with indigenous lactic bacteria

Ageing | 6 months in steel tanks; a little part of the mass remains 6 months in big oak cask

Bottle ageing | 10 months at controlled temperature (18 °C)

