

# DONNATÀ | Nero d'Avola

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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

**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** | 8 months in steel tanks; a little part of the mass remains 8 months in french oak tonneau  
**Bottle ageing** | 10 months at controlled temperature (18 °C)

