

BACARO



NERO D'AVOLA TERRE SICILIANE IGT

Varieties: Nero D'Avola

Color: Red

Bottle Capacity: ml 750

Production Area: Sambuca di Sicilia
(AG)

Vinification: Maceration at controlled temperature. The grapes after being destemmed and crushed go to maceration at a low temperature that goes on up to 10 to 12 days, after this first process, they are pressed and sent to fresh concrete vessels to finish in French and American oak barrels for at least 6 months.

Sensory Features: Rich, delicate and full-bodied wine. It's a Sicilian wine with a strong personality and an intense and harmonic taste. Fragrance of ripe fruits and spices.

Best served with: it matches perfectly with red meat courses and game. Excellent with typical Italian and Sicilian recipes.

Serving Temperature: 16-18 °C