

palma  nera

NERO D'AVOLA SICILIA  
DENOMINAZIONE ORIGINE PROTETTA



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GRAPES:

Nero d'Avola

VINEYARD AREA:

The grapes are selected from low-yielding vineyards on the island of Sicily in southern Italy  
The vineyards are all trained using the Guyot method.

HARVEST:

The grapes are carefully picked by hand in mid-September.

VINIFICATION:

After de-stemming, the Nero d'Avola grapes are crushed and placed in stainless steel tanks.  
Fermentation takes place at a controlled temperature of 23-24°C for 10-12 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

ALCOHOL: 13%

WINEMAKER'S NOTES:

The wine has a deep ruby-red color, with a bouquet of wild berries, blackcurrants and spices.  
On the palate it is very approachable, with soft velvety tannins brimming with bursts of dark berry fruits and a long, lingering finish.