



TERRE di GIUMARA

NERO D'AVOLA



DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING

30% in barrique of 225 litres for 4 months. The rest in stainless steel tanks for 8 months.

WINEMAKER'S NOTES

Only one third of the wine is aged in barrique for 4 months, just the needed time to build some structure without compromising the freshness. The wine strikes with its density and its royal ruby color. In one's nose is rich of scents, deep and pure. Mature red fruits merged with herbs and ripe cherry. Expresses excellent varietal character, featuring smooth, velvety tannins and incredibly harmonious balance.

FOOD MATCHING

Impossible not to imagine a glass of Terre di Giumara Nero d'Avola when eating tomato sauce-based pasta. Try it with roasted red meat or game.

TECHNICAL DATA

Alcohol 13,5% vol.

www.carusoeminini.it

