

Ciuri Nero

DOC SICILY
100% NERO D'AVOLA

Grapes of extraordinary personality and tradition, such as the powerful and elegant black grape Nero D'Avola completed to obtain a ruby red wine with a with purplish hues.



CAMPOREALE, PALERMO, ITALY

– **Color** ruby red with violet glints.

– **Smell** enhances varietal hints of black pepper and red fruits as strawberry and cherry.

– **Palate** shows a good tannin content and saltiness.

VINIFICATION

In red with partial cold maceration of grapes followed by 10-12 days of fermentation and maceration on skins.

AGING

In steel tank for 4 months, than six months in tonneaux. Short refinement in bottle.

Training System

cordon rearing with Guyot pruning

Soil type

sandy - clay with alkaline reaction

No.of vines 4800/ha

Yield 8000 kg/ha



RED



BIO



14%Vol



450m

