



Nero d'Avola Sicilia DOC BIO 2022



Red wine from Italy

Producer and bottler: Villa Carumè – Contrada Carcitella - 91026 Mazara del Vallo (TP) - Italia - +39 0923 547267



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Quality Designation: Denominazione di Origine Controllata (DOC)

Grape variety: 100% Nero d'Avola.

Sensory characterization: On the nose, it emanates intense aromas of blackberries, blueberries, and raspberries, accompanied by subtle hints of liquorice. In taste, it is dry, full, soft, and well-balanced. Gentle and supple tannins with an impressive finish.

Colour: Intense ruby red with violet reflections.

Alcohol content: 13.5 % Vol.

Residual sugar: 1.4 g/l

Acidity: 5.2 g/l

Closure type: Natural cork.

How to serve: It pairs well with various typical Sicilian dishes such as Pasta al forno, Caponata (Sicilian Ratatouille), and Melanzane alla Parmigiana. Additionally, it complements pasta with meat sauces, pizza with hearty toppings, grilled meat and fish, roasted vegetables, and strong hard cheeses.

Recommended serving temperature: Between 17 and 18°C.

Organic Control Station: IT-BIO-004

Allergens: Contains sulphites.

Imprint:

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