

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

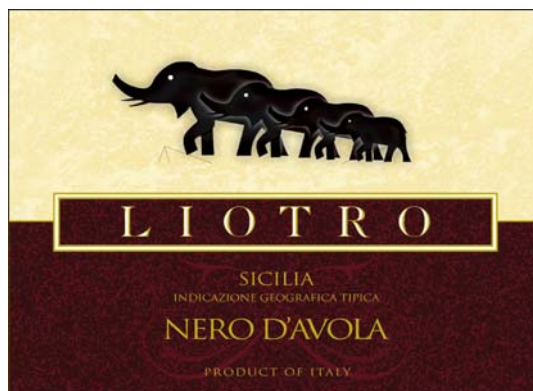
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LIOTRO SICILY



NERO D'AVOLA

The Liotro Nero d'Avola is an I.G.T. Sicily red wine, made from Nero D'Avola grapes. Ruby red in color, the wine has a typical fragrant bouquet with a pleasant hint of forest fruits. An agreeably velvety taste, well balanced fruit with soft tannins. It goes superbly with meat and cheese.

THE GRAPES: 100% Nero D'Avola

YEALD: 80-90 quintals/hectare.

TECHNOLOGY: Harvested by hand during the month of September, the grapes are then destalked and they are left, for a long maceration of 12-15 days at 28 °C with frequent delestage. Soft press, fermentation is performed in stainless steel vats at controlled temperature. Maturation in French oak for 3 months with further aging in bottle for about six months before release.

CHARACTERISTICS:

Color: Ruby red in color.

Aroma: Typical, with a pleasant hint of wild berries fruits

Taste: Spicy bouquet of red fruits and Mediterranean flowers. Typical and powerful taste with smooth and soft tannins the wine has an elegant and long finish.

Alcohol: 13% Vol.

Bottle: 750 ML

AGING POTENTIAL: Best when consumed young, can age up to 5 to 7 years.

GASTRONOMY: Excellent with red meats, roast, game and cheese.
To be served 16-18 °C.