

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

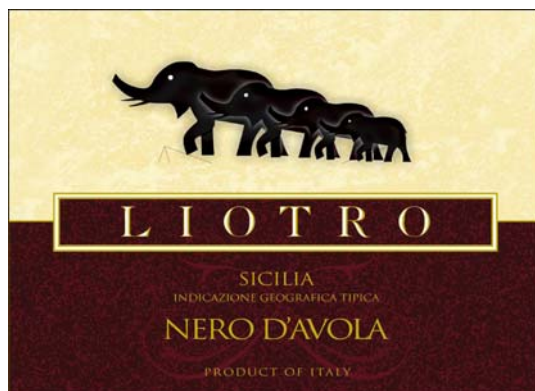
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## LIOTRO

### 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.