

BACCHANAL WINE IMPORTS

IMPORTERS OF FINE WINES

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LIOTRO

SICILY



NERO D'AVOLA DOC

The vineyards are located in central Sicily, in the province of Caltanissetta, at about 500metres above sea level. The altitude, together with the distance from the sea, provides for excellent diurnal variety where the warm Sicilian sun is alternated with fresh, cool evenings, ensuring great condition for ripening the grapes. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning.

THE GRAPES: 100% Nero D'Avola

YEALD: 80-90 quintals/hectare.

WINEMAKING: 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: 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: To be enjoyed at its best with grilled lamb, a nice steak, a vegetarian risotto or even meaty fish dishes.