

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316

FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

## **Tenuta Bonincontro Melovivo Nero d'Avola DOC Terre Siciliane**

Classification: DOC Terre Siciliane

Production Zone: Terre Iblee

Soil: Red sand, 170 m. slm

Grape: 100% Nero d'Avola

Vine Training System: Pruned-spur, cordon-trained

Age of vines: 20 – 25 years

Yeilds: 65 HI

Vinification: Maceration per 7-10 gg. With controlled tempature

Aging: 6 mesi in acciaio e 3/6 mesi in bottiglia

Alcohol: 13,5% vol.

Serving temperature: 16° – 18°C

### Tasting Notes:

In the southeast part of Sicily, where the sea breeze contributes to the characteristics of this wine our organic Nero d'Avola is born with all its unique characteristics. With its strong character and antique origins, from the province of Siracusa in the commune of Avola, Nero d'Avola has been always cultivated around the beautiful sunny hills of the Hyblaean Mountains and it is presently cultivated in our vineyards in the province of Ragusa. It is characterized by the beautiful and deep ruby red color and profound and intense bouquet of spices and red berry fruits. The taste has full enjoyable tannins and a velvet palate, it is warm and clean. Perfect pairing with red meat or stews, fresh and mature cheeses and salami.

