



NERO D'AVOLA SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

With one of Sicily's most traditional grape varieties, the family's experience has made its way to the hot, un-drenched island in the Mediterranean. With this Nero d'Avola, Pasqua seeks to offer a wine with an intense colour and powerful structure. This 100% varietal is vinified in small stainless steel vats, with average-to-long maceration at controlled temperatures.

WINEMAKING

Red vinification, with thinning of the grapes and maceration on the skins at controlled temperature. Pressing is carried out with the aid of pneumatic presses, that delicately compress the head of the skins, avoiding the discharge of bitter tannins while promoting that of the anthocyanins, so to provide a deeper colour. Once alcoholic fermentation is over, the wine spontaneously carries out malolactic fermentation. After natural clarification, the wine is fined in steel tanks.

WINEMAKER'S NOTES

Intense ruby red colour with dark purple hues. Elegant hints of berries, spices and liquorice. Full-bodied, persistent, with a velvety and buttery finish on the palate.

FOOD PAIRING

Ideal with full-flavoured meat dishes and medium-seasoned cheeses. To be served at 18 °C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area

North West of Sicily

Alcohol

13 %

Grapes/Blend

Nero d'Avola 100%

PH

3.40

Total acidity

5.50 g/l

Harvesting Period

Mid September

Residual sugar

9.90 g/l