



# VINO BIOLOGICO NERO D'AVOLA - SHIRAZ SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## DESCRIPTION

This wine originates from the western side of the beautiful island of Sicily. This environment is perfectly suited for organic viticulture and the differences in vineyard altitudes make the harvest stretch over as long as four weeks, allowing for healthy, fully ripe grapes of distinct freshness and high aromatic expression.

## WINEMAKING

The grapes are fermented separately with maceration of the skins at controlled temperature for 15-20 days with frequent pumping-over. The soft pressing enhances the anthocyanins extraction giving to the wine an intense colour and softness. Grapes are blended by the end of January–February. Then, the wine is stored in stainless steel tanks where malolactic fermentation takes place. After decanting, the wine is stored in stainless steel tanks for 3-4 months.

## WINEMAKER'S NOTES

Deep ruby red colour wine with purplish highlights. Intense on the nose, with delicate fruity hints of blackberry and plum and spicy notes of cinnamon and clove. It has a very attractive texture on the palate, with soft and velvety tannins, persistent and well balanced.

## FOOD PAIRING

Pairs well with red meats and seasoned cheeses. To be served at 16-18° 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.



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**Geographic Area**  
Western Sicily

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**Alcohol**  
13 %

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**Grapes/Blend**  
Nero d'Avola 80%  
Shiraz 20%

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**PH**  
3.40

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**Total Acidity**  
5.5 g/l

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**Harvesting Period**  
September

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**Residual sugar**  
9.90 g/l