

Quadri

Nero d'Avola Terre Siciliane IGT



The grapes are de-stemmed and carefully soft crushed. Selected yeasts are added and fermentation takes place at a controlled temperature not exceeding 28°C. Frequent remontage occurs in the early part of the fermentation process and enzymes are added to ensure best extraction of color and soft tannins. Once fermentation is complete, the wine is racked and then immediately goes through malolactic fermentation in order to obtain the best possible balance by maintaining the perfect level of acidity.

Grape varieties : Nero d'Avola

Altitude : 150m ASL

Exposure : Southeast

Soil : Volcanic

Tasting notes :

A tremendously characterful fruit-driven red, which is soft, approachable and easy to drink. Packed with red berry fruit flavors, this is the perfect pasta wine or ideal also on its own.

