



MASSERIA
TRAJONE



GRANDI VINI ITALIANI



**NERO
D'AVOLA**

SICILIA
DENOMINAZIONE DI ORIGINE PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Sicily.

GRAPE VARIETY

Nero d'Avola at least 85% with other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Sandy and tufaceous.

WINEMAKING AND MATURATION

Grape maceration at controlled temperature until the end of the fermentation, racking off, soft pressing of the marcs and then in steel on the yeasts.

SENSORY ANALYSIS

Red with purple shade, gives on the nose sensations of wild berries, violet and spices. Fruity mouth, with smooth tannins and good persistence.

ALCOHOL

12,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Meat starter, medium aged cheeses, pasta with ragù sauce, red and white meat in general and vegetables.

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