



PARTHENIUM NERO D'AVOLA

RED DOC

GRAPE VARIETY

Nero d'Avola

TERRITORY OF ORIGIN

Territory of Salemi and Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: Medium-textured, tending to clayey and saline soils.

Altitude: 160 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period starting from the first ten days of September. Traditional vinification at controlled temperature and refining 4 months in stainless steel vats.

TASTING NOTES

Colour: deep red with lively violet shades.

Aroma: Intense bouquet with cherry, red fruit and violet notes.

Palate: fresh and moderately soft with a pleasant sapid finish

PAIRING

Ideal with cured meats and cheeses, perfect also with legume or potato soups. Serve at 18°-19°C.

ALCOHOL CONTENT

13% by Vol.