

GAZZEROTTA

NERO D'AVOLA SICILIA DOC

Gazzerotta, from the name of the elegant black and white magpies that fly over the bare fields in autumn. Nero d'Avola grapes yield a soft red wine with good structure.

GRAPE VARIETY

Nero d'Avola

TERRITORY OF ORIGIN

Gazzerotta estate,
Mazara del Vallo – Province of Trapani

TERROIR

Soil composition: clayey soil rich in minerals.

Altitude: 20 m above sea level.

Climate: Area subject to water stress and at risk of high maximum temperatures due to the distance from the sea.

VINIFICATION AND AGEING

Harvest period starts from mid-September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

TASTING NOTES

Colour: intense and bright red.

Aroma: very fruity to the nose, with a prevalence of red fruit and slightly ripe fruit notes. A slight spiciness accompanies the aroma of violet and the sweet notes of chestnut honey.

Flavour: warm, moderately soft and sapid, with a good tannin.

PAIRING

Ideally paired with a traditional mushroom risotto or a grilled meat dish.

It surprises with curry-flavoured fish.

Serve at 18°-19°C.

ALCOHOL CONTENT

14% by Vol.

