



BAGLIO DI GRISI



NERO D'AVOLA

SICILIA DOC

Denominazione di Origine Controllata

Grape:	100% Nero d'Avola
Production zone:	Grisi, a hamlet of Monreale - Palermo
Exposure and altitude:	altitude between 80 and 1,500 m above sea level.
Soil type:	sand
Vine training system:	espalier
Plant density:	4400 vines/ha
Harvesting period:	Second ten days in September
Alcohol content:	14% vol
Serving temperature:	17-18° C
Bottle sizes available (litres):	0.75

TECHNICAL DATASHEET

Vinification : the bunches are harvested into crates when they have reached full maturity.

The destemmed and cooled grapes are transferred to the fermentation tanks where alcoholic fermentation takes place for 8-12 days at a temperature of 24/28°C by specific yeasts. Frequent pumping over takes place during fermentation to increase the extraction of perfumes and colour. The wine obtained is then aged in wood.

SENSORY DETAILS

The beautiful property owned by the Di Lorenzo family, located in Grisi in the municipality of Monreale, is home to the cultivation of the king of Sicily's native grapes par excellence: Nero d'Avola. Deep red wine, with a bouquet rich in cherry scents and sweet fragrances of fresh red berry fruits. Intense and harmonious on the palate, it reveals an important structure. Pleasantly tannic and persistent in the finish.

PAIRINGS

Excellent with important red meats and mature cheeses.