

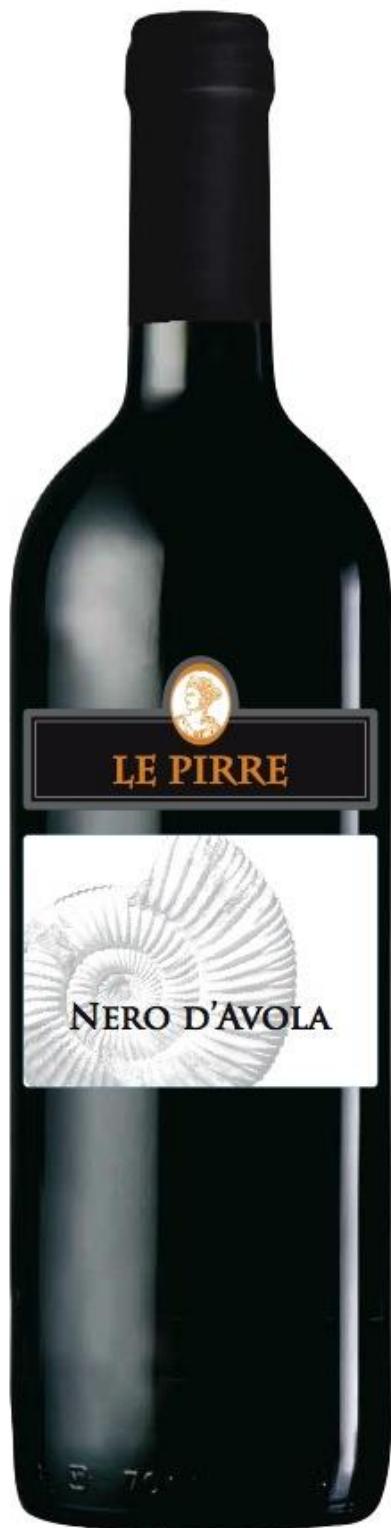
PS
WINE

premium wine selection

Vini di Qualità

Nero d'Avola

Le Pirre



CLASSIFICATION	I.G.T.
TYPE	Red
REGION	Sicily
GRAPE VARIETY	Nero d'Avola
FARMING	Conventional
HARVEST	Manual, in the second half of September

VINIFICATION

The must vinifies in stainless steel vats at controlled temperature, with 7 days of maceration on the skins.

MATURATION

At the end of vinification, the wine matures for 3 months in stainless steel vats. After bottling it matures for 2 months.

TASTING NOTES

It has ruby red colour with spicy and fruity perfumes, accompanied by tobacco notes. On the palate it reveals dark fruits, with blackberry and cherry notes. The final is long and balanced with a good persistence.

SIZES AND SPECIAL PACKAGING

75 cl bottles.