

# PLANETA



## Nero d'Avola Nocera 2014

Denomination: Sicilia DOC

70 % Nero d'Avola, 30% Nocera

A blend which unites the most important Sicilian grape variety, Nero d'Avola, with the variety peculiar to the north-east of Sicily in the Messina area, Nocera. Still in its experimental and transitory phase, this wine already begins to show its marine spirit and its refinement.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2013	Milazzo (ME)	La Baronia	Dispensa



La Baronia  
CAPO MILAZZO

**VINEYARD:** La Baronia.

**VINEYARD:** Nero d'Avola. Nocera

**TYPE OF SOIL:** Alluvial soils which are loose, dark, deep and with few stones, generally rich with limey sections.

**ALTITUDE:** 30 m a.s.l.

**YIELD PER HECTARE:** NERO D'AVOLA 60 quintals.  
NOCERA 65 quintals.

**TRAINING SYSTEM:** NERO D'AVOLA Spurred cordon.  
NOCERA Spurred cordon and supported alborello.

**PLANTING DENSITY:** 5,000 vines per hectare.

**HARVESTING PERIOD:** 18 September.

**VINIFICATION:** the grapes are gathered by hand into 14 kg crates, and as soon as they arrive at the winery, proceed to the table for selection, then destalked; they ferment in stainless steel vats and remain on the skins for 14 days at 25°C with repeated mixing until the end of the period; they are then racked in a soft press, and the wine thus obtained undergoes malolactic fermentation in stainless steel.

**MATURATION:** 4 months in barrique used 3 and 4 times.

**BOTTLING PERIOD:** March.

**ALCOHOL CONTENT:** 12,5% vol.

**TOTAL ACIDITY:** 5,20 gr/l.

**PH:** 3,52.

**AGING CAPACITY:** drink at once or keep up to 3 years.

**BOTTLE SIZE:** 0,75 l.

**TASTING NOTES:** Red with mauve reflections, though not only because of this does the wine recall soft purple velvet. Fresh on the nose with floral and red fruit aromas, elegant notes of rose and plum. An average structure for the youth of the vines. In the mouth balsamic, soft but persistent.

**MATCHING:** A red wine from the sea and thus ideal with grilled fish, tuna and fried food. Fresh cheese, vegetables and beans.