



Controdanza 2018

Denomination: Noto DOC

85% Nero d'Avola, 15% Merlot

Controdanza, from "country dance", is a traditional rural dance where partners move gracefully together and then in opposition to each other. Thus we imagined an association of Nero d'Avola and a small amount of Merlot, both cultivated in Noto's white soil. An unconventional combination, balanced between harmony and contrast.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2012	Noto (Sr)	Buonivini	Buonivini



VINEYARD: Buonivini.

VARIETY: Nero d'Avola.

TYPE OF SOIL: Very limey soil, abundant stones of small size; fine texture with pale coloured chalky sections.

ALTITUDE: 40-70 m a.s.l.

YIELD PER HECTARE: 85 quintals Nero d'Avola, 76 quintals Merlot.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 15-20 September Nero d'Avola, 10 September Merlot.

VINIFICATION: destalking followed by 14 days lying on the skins; fermentation at 25°C, after racking malolactic fermentation in stainless steel.

MATURATION: 10 months in Allier oak barriques of 2nd and 3rd passage

BOTTLING PERIOD: April

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,95 gr/l.

PH: 3,36.

AGING CAPACITY: to drink at once or allow to age for 8-10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Typical notes of Nero d'Avola from the Noto area like mulberry and plum together with bay, incense and balsamic notes being balanced and made lively by the addition of a vibrant Merlot produced on the same calcareous soils. Harmonic acidity and soft tannins are characterising the palate.

MATCHING: From pork to lamb, the wine expresses its best with all grilled meats. To be tried with a traditional recipe such as 'salsiccia sul coppo' or in a playful pairing with sweet and sour sauces.