



## Noto Nero d'Avola 2012

Denomination: Noto DOC

100% Nero d'Avola

This wine is produced from the heart of the DOC Noto area in the old districts of Buonivini and Agliastro where Nero d'Avola has always been cultivated. A sort of 'cadet' to Santa Cecilia, and the perfect expression of the territory in a less extreme but always original version.

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.

**TRAINING SYSTEM:** Spurred cordon.

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

**HARVESTING PERIOD:** 15-20 September

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

**MATURATION:** months in Allier oak barriques used 2 and 3 times.

**BOTTLING PERIOD:** march

**ALCOHOL CONTENT:** 13,5% vol.

**TOTAL ACIDITY:** 5,4 gr/l.

**PH:** 3,45.

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

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

**TASTING NOTES:** Typically characteristic of Nero d'Avola di Noto, with aromas of mulberry, blackberry and carob together with bay, incense and balsamic notes. Vibrant acidity and dense but soft tannins from its period in oak. On the palate its character originating from the Noto area is confirmed, with elegance and structure of the wine perfectly combined.

**MATCHING:** From pork to lamb, the wine expresses its best with all char-grilled meats. To be tried with a traditional recipe such as 'salsiccia sul coppo'.