

VANITÁ

Vanità

Nero D'Avola Sicilia
DOC



VARIETY: Nero d'Avola



COLOR: Red



PRODUCTION AREA: Sambuca di Sicilia (AG)



VINEYARDS: The warm and dry climate here keeps vineyards healthy and lowers the risk of rot and mildew spoiling the fruit. The constant wind coming from Africa also has an influence on the vineyards, keeping temperatures steady and the vineyards ventilated. The Arancio Lake helps the plants to get free access to nutrients and water also during the very drought season and develop a fresh and fruity aroma with a well balance level of acidity.



VINIFICATION: The grapes are lightly pressed to avoid green tannins. Maceration at controlled temperature for about 10-12 days.

The must is reassembled every 4 hours. Ageing in French and American oak for 4-5 months.



SENSORY FEATURES: Medium body, charming nose of red cherries and vibrant-juicy blue fruit, wild herb and licurice dried rose petals, nutmeg combined with vanilla, black chocolate, coffee and a hint of cinnamon. Perfect balance between elegance and concentration. Beautiful texture, fine tannins and a fresh, mouthwatering finish



BEST SERVED WITH: Legumes, mushrooms and tasty meats. Try it also with Asian food as duck, beef and pork hot pots



WINEMAKERS: Giovanni Di Giovanna



SERVING TEMPERATURE: 16-18°C