



# CHIARAMONTE NERO D'AVOLA THE BALANCE AND STRENGTH OF NERO D'AVOLA



## THE NOBLES Line

- CLASSIFICATION:** D.O.C. Sicilia
- GRAPE VARIETY:** Nero d'Avola
- VINEYARD LOCATION:** Trapani countryside – Dàgala Borromeo Estate
- SOIL COMPOSITION:** Mid-mixture, mostly clayey
- EXPOSURE:** The vineyards have south/south-westerly exposure (230 meters above sea level)
- TRAINING SYSTEM:** Cordon trained, spur pruned / Guyot
- VINES PER HECTARE (EA):** 5.000/5.500
- YIELD (KG. PER HECTARE):** 7.800/8.000 kg
- HARVEST PERIOD:** Hand-picking - 3rd week of September
- FERMENTATION TEMPERATURE:** 26°-28°C
- PERIOD OF FERMENTATION:** 10 days
- VINIFICATION:** The vinification is carried out in controlled-temperature stainless steel tanks in accordance to red wines
- MATURATION:** 6 months in American durmast barriques
- MATURATION BOTTLE:** 6 months
- ALCOHOL:** 14 % vol. | **PH:** 3.46 (average) | **TOTAL ACIDITY:** 5.33 g/l (average)
- 1ST YEAR PRODUCTION:** Vintage year 2000
- FORMATS:** 75 cl and 37.5 cl
- SERVING TEMPERATURE:** 16°-18°C
- RECCOMENDED GLASS:** Medium-sized, slightly rounded bowl

## TASTING NOTES



### COLOR

Intense ruby red with lively purplish hues along the edges.



### NOSE

It has an impeccable and fragrant fruit of surprising sharpness that reveals a profusion of scents that alternate in recalling plum and blackberries, black cherries and bilberries, cloves, black pepper, liquorice, dark chocolate and humus.



### PALATE

It admirably blends all its power with expressive delicacy revealing a suave depth; it has an assertive character that is well tempered by the silky and delightful tannins; the match between nose and palate is polished and extraordinary.

