



CLASSIFICATION: D.O.C. SICILIA

GRAPE VARIETY: Nero d'Avola

VINEYARD LOCATION: Trapani Countryside – Borgo Guarini Estate

EXPOSURE: North-East (Cru della Ferla), South (Cru della Beccaccia) South-East (Cru della Lepre) at approximately 300 meters above sea level.

SOIL COMPOSITION: Medium texture, silty clay

TRAINING SYSTEM: Cordon trained, spur pruned/ Guyot

VINES PER HECTARE (EA): 4500

YIELD: 60/70 quintals

HARVEST PERIOD: From the first to the third ten days of September depending on the Cru

HARVEST: Manual collection in boxes

VINIFICATION METHOD: Traditional in red at controlled temperature

MALOLACTIC FERMENTATION: Completed

MATURATION: 12 months in French and American oak barriques

MATURATION BOTTLE: At least 12 months

ALCOHOL: 14,5%

1TH YEAR PRODUCTION: 1997

SERVING TEMPERATURE: 18°C

RECCOMENDED GLASS: Large and pot-bellied balloon, from important wines



TASTING NOTES



COLOR

Deep and impenetrable ruby.



NOSE

Intensely enchanted by ripe fragrances of cherries, plums and blackberries, which boldly blend with aromas reminiscent of nutmeg, pepper and dark chocolate.



PALATE

Unparalleled body and freshness. It has a soft and enchanting entry that leaves a trail of balanced tannins on the palate.