

NERO DI SERRAMARROCCO



Wine: Red wine Nero d'Avola Terre Siciliane IGP.

Production: 8.000 bottles, 360 Magnums Alcohol

Content: 13,5% vol.

Dry extract: 37,50 gr./l.

Grape Varieties: Nero d'Avola 100%

Vineyard: Vigna Sakkara 1,80 ha. 345 mt. asl.

6.250 vines/ha. Nero d'Avola

Location: Erice DOP Wine route (PDO)

Soil Composition: stony and clayey area, intermixed with calcareous sandstone.

Vine breeding system: Guyot

Vine density: 6.250 vines/ha

Average Yield: 65Q.li/ha. 1,10 kg. per vine

Harvest: by hand approximately August 30th/September 10h

Vinification Process: 14/16 days fermentation and maceration on lees, in temperature controlled stainless steel vats at 26-28°C. malolactic fermentation in concrete vats.

Ageing: 8 months in 500 lt. medium toasted Allier Tronçais oak one year old tonneaux and 6 months in bottle.



100% made with Nero d'Avola grapes, the Nero di Serramarrocco is a true example of the finest expression of the most renowned sicilian grape variety. A dense purple colour is enhanced by a complex bouquet of blackberries, raspberries, mediterranean fruits, minerals notes, liquorice, orange peel, dark chocolate and underwood subtle aromas. With its typical bodied structure, it strikes out for its elegance and opulence. Aged 8 months in 1 year old tonneaux of Tronçais Allier, Nero di Serramarrocco is produced with the very best selection of Nero d'Avola grapes harvested by hand in the "vigna Sakkara" of 1.80 hectares. Planted exclusively with Nero d'Avola, vines are trained by Guyot system with a density planting of 6.250 vines per hectare and with a low yield production of approximately 1,10 kg. per plant. First harvest 2002.