

Single Varietal



IL MANTO

NERO D'AVOLA / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

As the rubies embellish the cloak of the Norman sovereign Ruggero II, so the grapes of Nero d'Avola decorate our vineyards

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **nero d'avola**
Exposition - **north, north west**
Altitude - **300-350 meters above the sea level**
Soil type - **moderate fine texture**
Planting year - **2005**
Planting density vine per hectare - **5.200**
Training system - **vertical trellis**
Pruning - **guyot 6 buds**
Yield per plant (kg) - **2,28 kg**
Harvest period - **end of September**
Harvest system - **manual**

VINIFICATION

Press - **soft pressing**
Maceration of skins in days - **10**
Fermentation equipment - **steel fermenters**
Fermentation temperature in °C - **22- 24**
Duration of the fermentation in days - **8**
Malolactic fermentation - **yes**
Maturation in steel vessels - **6 months**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol **14 %**
Residual sugar - **2,36 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **intense ruby red**
Bouquet - **intense scent of ripe red fruits, blackberries, cherries completed by vanilla and spices notes**
Flavour – **round and full bodied. The final tasting is persistent and with a distinctive taste of blackberries, cherries and plum**

It goes very well with red meat, it is the ideal pairing of a tuna steak.
Excellent with cheeses, especially hard cheeses

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Ideal service temperature 16 °C

RALLO 1860