

Selection



LAZISA

Nero d'Avola Bio

Sicilia DOP / Patti Piccolo - Alcamo

LAZISA

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

Made with the best bunches of our Nero d'Avola. Its refinement is completed in wood for about six months. The spectrum of red fruit, typical of the cultivar in this wine is rather marked. Intense ruby red colour with a enveloping scent. To the nose stand out the fruity notes with red berries like currant and pomegranate. Soft and velvety taste with an excellent balance of tannins and acidity

TRAINING

Production Area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties- **nero d'avola**

Exposition - **north, north west**

Altitude - **300 meters above the sea level**

Soil type - **medium texture**

Planting year - **2005**

Planting density vine per hectare- **5.200**

Training system - **vertical trellis**

Pruning - **guyot 6 buds**

Yield per plant (Kg)-**2,88 kg**

Harvest period - **end of September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**

Maceration of skins in days - **14**

Fermentation equipment- **50 hl wooden vat**

Fermentation temperature in °C- **22- 24**

Duration of the fermentation in days - **14**

Malolactic fermentation - **yes**

Maturation in steel vessels - **1 month**

Maturation - **6 - 8 months in 10 hl casks**

Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. - **14%**

Residual sugar **2,36 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **intense red colour with violet nuances**

Bouquet - **intense fruity notes, jam of currants, cherries, strawberries and pomegranate with an elegant spicy note**

Flavour- **it has a good and well balanced acidity, good tannin and body, round and persistent**

It is the perfect wine for meat and game, aged cheeses and in general with strong taste dishes

Temperatura di servizio **16 °C**

RALLO 1860