



Bacaro

Nero d'Avola
Sicilia DOC

Vintage: 2018

Bottle capacity: ml 750.

Variety: Nero d'Avola.

Production area: Municipality of Sambuca di Sicilia.

Vinification: the grapes are pressed lightly to avoid green tannins. Maceration at controlled temperature for about 10-12 days. The must is reassembled every 4 hours. Stainless steel tanks.

Idea of the wine: wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price

Sensory features: ruby red, intense, with purplish highlights, transparent. Intense aroma, with red fruit, balsamic and floral hints. Warm, long-lasting, with aftertaste of wood flower.

Best served with: it matches with first courses, barbecued and roast meat, game birds and seasoned cheese.

Serving temperature: 16-18 °C

Alcoholic Content: 13%.

Res. Sugar: 8 g/L

