



BOCCANTINO®

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## Boccantino

# Nero d'Avola Sicilia DOC Riserva

### Vinification

Grapes are manually harvested in the first week of September, and undergo fermentation. When fermentation is completed, the wine is aged in medium size barriques for about 8 months, and then followed by a further maturation in stainless steel tanks and in bottle.

### Description

Intense ruby colour with violet hints. Delicate bouquet with pomegranate notes. The taste is velvety and structured, with a persistent finish.

### Food Pairings

Perfect with pasta, roasted or grilled red meats. Excellent also on its own.



Nero d'Avola



Sicilia



14-16 °C



Alcol: 13%  
Zuccheri: 4 g/l