

COSTE A PREOLA NERO D'AVOLA

Coste a Preola is the name chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in this western part of the island, close to the Mediterranean Sea and to the WWF Nature Reserve Lake Preola and Gorghi Tondi. The hints of Coste a Preola Nero d'Avola are an emblem of the beauty of a unique territory suited to quality viticulture for millennia.

Bright ruby red color with violet reflections. Good complexity on the nose, with a pleasant spicy note, hints of black cherry and wild berries. Rich, intense, soft, and with well-balanced tannins on the palate, and a long finish. Brilliantly matched with grilled red meat, game, truffle dishes, spicy and seasoned cheeses.

GRAPE	100% Nero d'Avola
LOCATION OF VINEYARDS	South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district
ALTITUDE	25 m / asl (about 80 ft)
TYPE OF PLANTING	Organic, IT-BIO-009
TRAINING AND PRUNING SYSTEM	Cane pruning with single Guyot
VINEYARD PRODUCTION	12 year-old vines with planting density of 4,600 vines per hectare, with a production of about 8.5 tons
SOIL	Flat, composed of a medium-textured limestone substrate tending to sandy
VINIFICATION	Fermentation in stainless steel tanks, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed.
AGEING	In stainless steel tanks, on the lees, for 5 months
ABV	13.5%
TOTAL PRODUCTION	35,000 bottles
OENOLOGIST	Clara and Annamaria Sala

