



## ***Nero d'Avola Sicilia IGT 'I Templi'***

***Grape Variety:*** 100% Nero d'Avola

***Vineyards:*** Selected parcels of vines cultivated at between 300 and 400 metres above sea level, trained by the Guyot system on clay soil with limited yields of grapes per hectare.

***Winemaking:*** The grapes picked in mid-September, are vinified on their own by the red wine method in small, stainless steel containers. Average to long macerations and controlled-temperatures help to give the product a good structure.

***Colour:*** Ruby red.

***Bouquet:*** Elegant with aromas of ripe fruit.

***Flavour:*** Balanced and intense.

***Serving Suggestions:*** Ideal with red meats, roast white meats and mature cheeses.

