



Parol Vini S.r.l.

TECHNICAL SHEET

NERO D'AVOLA SICILIA DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



∞ ◆ **CLASSIFICATION:** _____

Controlled Designation of Origin (DOC).

∞ ◆ **GRAPES:** _____

Nero d'Avola at least 85%; other black grape varieties suitable for cultivation in Sicily may contribute up to a maximum of 15%.

∞ ◆ **SOIL:** _____

It grows in dry, medium-hilly, calcareous or clay-limestone soils.

∞ ◆ **ALCOHOL CONTENT:** _____

13% vol

∞ ◆ **REGION OF ORIGIN:** _____

Entire administrative territory of the Sicilian Region.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are harvested when fully ripe. The vinification is the classic 'in red', with maceration of the skins for a few days, and subsequent careful fermentation at a controlled temperature. Before bottling it undergoes barrel ageing for at least 8–10 months.

∞ ◆ **SENSORY PROFILE:** _____

The colour is rather intense garnet red. The scent is broad, ethereal, very characteristic, with slightly spicy and dried fruit hints. The flavour is dry, savoury, full-bodied and enveloping. Very structured and at the same time soft, pure.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

The strong personality of this wine, together with its broad and complex structure, makes it suitable for large roast meats, grilled and red meats in general, game and mature cheeses. Serve at a temperature of 18–20 °C.

∞ ◆ **LOGISTICS DATA:** _____

Pallet Parolvini 1.5L - 64 cartons (4 layers of 16 cartons each) - Units per pallet: 384 - Dimensions: 120 x 80 x 156 cm - Total weight: 832 kg

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