

Martinico & Figli

CASA FONDATA NEL 1962

VIALI DI MENNA

NERO D'AVOLA

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE 2023

PRODUCTION AREA

Western Sicily, in Menna district in the Salaparuta area.

VINEYARD

planting density 3500 vines per hectare, trained to counter-espalier, guyot pruning and yield per hectare around 7000 kg;

LANDS

altitude of the vineyards 250 m a.s.l. loamy-clayey lands with sub-alkaline rich in elements;

CLIMATE

mild winters; dry, windy summers with big shift in temperature between day and night;

VINIFICATION

fermentation is carried out in steel with maceration on the skins for about 10 days at a temperature of 25-28°C. After malolactic fermentation is completed, follows refinement for 8 months in tank and then in the bottle for at least another 5 months;

ANALYTICAL DATA

alcohol 13.40% vol., total acidity 5.80 g/l, pH 3.62;

MY TASTING NOTES

ruby red color with violet hues, on the nose it is fruity with hints of red fruit (cherry). In the mouth it shows a good structure, with pleasant and captivating tannins and an enjoyable freshness;

LONGEVITY

to be enjoyed within 4 years;

FOOD PAIRING

ideal as an aperitif and in combination with typically Mediterranean dishes, light meat and vegetable dishes.

Serve at a temperature of 15-17° C.



Salvatore } Martinico
NASI ESPERTI