



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## FIDELIO NERO D'AVOLA

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**Denomination:** DOC (Denominazione di Origine Controllata)  
Sicilia.

**Grapes used:** Nero d'Avola .

**Harvest:** September.

**Bottling:** Single batch.

### FERMENTATION

**Method:** Maceration in stainless-steel fermenting vats for at least 4 days.

**Temperature:** 28°C.

**Malolactic:** No.

### TASTING NOTES

Bright ruby-red color.

Complex fragrance with undertones of red-berry fruit.

Polished, warm and dry on the palate.

### ACCOMPANIMENT

Serve at 16° - 18° C with red meats, game and hard cheeses.

