



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RIDENTE NERO D'AVOLA

Denomination: DOP (Denominazione di Origine Protetta)
Monreale.

Grapes used: Nero d'Avola, cultivated in vineyards located near Corleone and Monreale.

Harvest: September.

Bottling: Various lots.

FERMENTATION

Method: At controlled temperatures in stainless steel tanks for about 10 days.

Malolactic: Yes.

TASTING NOTES

Intense red colour, cherry and blackberry aroma and balanced taste and tannicity.

ACCOMPANIMENT

Red meat dishes and hard cheeses.
To serve at 16 - 18°C.

