



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

NERO D'AVOLA

Denomination: DOP (Denominazione di Origine Protetta)
Monreale.

Grapes used: Nero D'Avola, low-yield cultivation.
(typical Sicilian grape).

Harvest: Early September.

Bottling: Various batches.

FERMENTATION

Method: Maceration in stainless-steel vats.

Temperature: 28°C.

Duration: 8 - 10 days.

Malolactic: Yes.

Oak-ageing: 7 months.

Type of barrels: Nevers, Allier, Oak, barrique ageing, followed
by 4 months of bottle-ageing.

TASTING NOTES

Brilliant ruby-red color with violet edges.

Complex, fragrant bouquet with hints of oak and fruit.

The palate is polished, refined, warm and dry, with good body
and great personality.

ACCOMPANIMENT

Serve at 16 - 20°C with meat-based dishes, game and hard
cheeses.

