



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## SOPHIA NERO D'AVOLA BIO

**Denomination:** DOP Sicilia (Denominazione di Origine Protetta)

Obtained from Nero d'Avola grapes through organic farming, the Sophia Rosso Principe di Corleone stands out for its roundness and softness. The maceration takes place in a stainless-steel fermenter for 4/5 days at a controlled temperature, then an aging in the bottle for about six months which allows it to reach its full potential in terms of taste and aromatic balance.

A fine and fragrant wine, capable of releasing all the varietal features of Sicily's main grape variety.

### ENO-SENSORY ANALYSIS

**Colour:** Deep ruby red.

**Aroma:** The nose has distinctly perceive notes of red fruit mixed with peanuts and almonds.

**Taste:** Elegant, full-bodied. It has a good structure and is characterized by a generous concentration of gentle tannins.

### HOW TO TASTE

**Pairings:** It goes well with many traditional Sicilian dishes. Good with first and second meat courses, ideal with soft cheeses.

**Recommended glass:** Ballon Grande.

**Serving temperature:** 14/16°C.

### ON THE MARKET

**Distribution channel:** Ho.Re.Ca

**Annual production:** 5,000 bottles

**Sizes:** 75 cl

**Packaging:** Cartons of 6 bottles

### AGRONOMICAL DATA

**Grape variety used:** 100% Nero d'Avola.

**Location area:** Contrada Ciccotta, Corleone (PA).

**Altitude:** 700 m. above sea level

**Soil type:** clayey loam.

**Orientation and exposure of the vines:** North-South.

**Training system:** Spurred cordon.

**Grape yield:** 70 quintals/ha

**Harvest period:** Early October.

**Type of collection:** Manual, in boxes.

### ENOLOGICAL DATA

**Alcohol content:** 13% Vol.

**Red vinification:** Destemming, maceration in stainless steel fermenter (22/28°C) for 4/5 days. Soft pressing of the grapes and very slow, thermo-controlled fermentation.

**Malolactic fermentation:** Yes.

**Aging:** Refines in the bottle for approximately six months.

