



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

QUERCUS NERO D'AVOLA

Denomination: SICILIA DOP (Protected Designation of Origin).

Elegant wine produced with Nero d'Avola grapes harvested in low-yield vineyards. On the nose it presents pleasant hints of spices and ripe red fruits. It has a complex, full and powerful flavor. It excels with all important lunches based on red meat, game and cheese.

ENO-SENSORY ANALYSIS

Colour: Intense ruby red with purple reflections.

Aroma: Complex and fragrant bouquet with a touch of fruitiness and oak.

Taste: Elegant, warm and dry, full-bodied and full of personality.

HOW TO TASTE

Pairings: Elegantly accompanies all important dishes.

Recommended glass: Ballon Grande.

Serving temperature: 16°-18°C.

ON THE MARKET

Sizes: 75 cl.

Packaging: Cartons of six bottles.

AGRONOMICAL DATA

Grape variety used: 100% Nero d'Avola.

Location area: Contrada Malvello, Monreale (PA).

Orientation and exposure of the vines: North - South.

Training system: Guyot.

Grape yield: 80 quintals/ha.

Harvest period: End of September.

Type of collection: Manual, in boxes.

ENOLOGICAL DATA

Alcohol content: 14.00% Vol.

Red vinification: The harvested grapes are vinified in red through maceration in stainless steel fermenters at a temperature of 24°C. At the end of fermentation at 32°C. for 10-12 days.

Malolactic: Yes.

Aging: in Nevers, Allier barrels for 24 months.

Aging: in 225 liter barriques.

