

# Tenuta Graziano

*The widest vineyard of our estate, it goes from the State Road 624 down to the Belice River. Here, there are more than 20 degrees of temperature range between night and day, during summer, allowing the grapes to ripen perfectly. In the cellar, we just have to maintain the features of the variety: the ruby red colour, red fruits smell and the tannic and full-flavored taste.*

*Food match: Pasta alla norma (Pasta with tomato sauce, fried eggplants slices and basil)*

*Varietal: Nero d'Avola 100%*

*Harvesting: Late August to 1st week of September*

*Vinification system: 10 days of skin contact maceration*

*Soft pressing*

*Vinification and aging in stainless steel tanks for 10 months*

*Aging in bottle for 3 months*

*Colour: deep ruby-red*

*Scent: intense and spicy, with notes of red fruits*

*Taste: rightly tannic and intense, with typical varietal reminders*

*Alcohol: 14%*

*Serving temperature: 18°C (64°F)*

