



# CHIARAMONTE NERO D'AVOLA THE BALANCE AND STRENGTH OF NERO D'AVOLA



## CLASSIC Line

**CLASSIFICATION:** IGT Sicilia  
**GRAPE VARIETY:** Nero d'Avola  
**VINEYARD LOCATION:** Trapani countryside – Dàgala Borromeo Estate  
**SOIL COMPOSITION:** Mid-mixture, mostly clayey  
**EXPOSURE:** The vineyards have south/south-westerly exposure (230 meters above sea level)  
**TRAINING SYSTEM:** Cordon trained, spur pruned / Guyot  
**VINES PER HECTARE (EA):** 5.000/5.500  
**YIELD (KG. PER HECTARE):** 7.800/8.000 kg  
**HARVEST PERIOD:** Hand-picking - 3rd week of September  
**FERMENTATION TEMPERATURE:** 26°-28°C  
**PERIOD OF FERMENTATION:** 10 days  
**VINIFICATION:** The vinification is carried out in controlled-temperature stainless steel tanks in accordance to red wines  
**MATURATION:** 6 months in American durmast barriques  
**MATURATION BOTTLE:** 3 months  
**ALCOHOL:** 13.95 % vol. | **PH:** 3.49 (average) | **TOTAL ACIDITY:** 5.32 g/l (average)  
**1ST YEAR PRODUCTION:** Vintage year 2000  
**VINTAGE PRODUCTION:** 500.000 bottles  
**FORMATS:** 75 cl and 37.5 cl  
**SERVING TEMPERATURE:** 16°-18°C  
**RECCOMENDED GLASS:** Medium-sized, slightly rounded bowl

**CHARACTERISTICS:** made entirely from Sicily's most important red grape, it is a daring and strong, at times even austere and reserved wine; its extraordinary nature unfolds fully if it is left the time needed to express itself.

## TASTING NOTES



### COLOR

Intense ruby red with lively purplish hues along the edges.



### NOSE

It has an impeccable and fragrant fruit of surprising sharpness that reveals a profusion of scents that alternate in recalling plum and blackberries, black cherries and bilberries, cloves, black pepper, liquorice, dark chocolate and humus.



### PALATE

It admirably blends all its power with expressive delicacy revealing a suave depth; it has an assertive character that is well tempered by the silky and delightful tannins; the match between nose and palate is polished and extraordinary.

