



HARMONIUM HIS MAJESTY, THE SICILIAN NERO D'AVOLA



TOP Line

CLASSIFICATION: D.O.C. Sicilia
GRAPE VARIETY: Nero d'Avola
VINEYARD LOCATION: Trapani countryside – Borgo Guarini Estate
SOIL COMPOSITIO: Calcareous - slimy
EXPOSURE: North-East (Ferla's Cru), South (Beccaccia's Cru) South-East (Lepre's Cru) at 300mt above sea level
TRAINING SYSTEM: Cordon trained, spur pruned
VINES PER HECTARE (EA): 5.000/5.500
YIELD (KG. PER HECTARE): 6.300 kg
HARVEST PERIOD: Hand picking-from the first to the third week of September according to the Cru maturation
FERMENTATION TEMPERATURE: 24°-26°C
PERIOD OF FERMENTATION: 14 days
VINIFICATION METHOD: The vinification carried out in controlled-temperature steel tanks in accordance to the red wines tradition. The malolactic fermentation is carried out.
MATURATION: 12 months in French and American durmast barriques
MATURATION BOTTLE: 6 months
ALCOHOL: 14.80 % vol. | **PH:** 3.69 (average) | **TOTAL ACIDITY:** 5.08 g/l (average)
1TH YEAR PRODUCTION: Vintage year 1997
VINTAGE PRODUCTION: 80.000 bottles
FORMATS: 75 cl, 1.5 L and 3 L
SERVING TEMPERATURE: 18°C
RECCOMENDED GLASS: Wide rounded balloon glass for fine wines

CHARACTERISTICS: it is blessed with the fortunate fate of the best, of those who win awards and prizes and who others often try to vainly copy; it is a due tribute of love and respect for Nero d'Avola, Sicily's greatest red grape, which achieves its climax in this interpretation.

TASTING NOTES



COLOR

Deep dark ruby red with purplish hues.



NOSE

Marvelous scents of cherry, prunes, mulberries, blackberries and blackcurrants stand out followed by a duet with fine hints of rhubarb, cinchona, pepper, tobacco, nutmeg and dark chocolate entwined with nuances of minerals and undergrowth.



PALATE

Power, elegance, lively tannins, matchless softness, freshness, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity and extraordinary persistence and polish typical of a great wine.

