



FIORE DI NERO

“FIORE DI NERO” COME FROM THE “FLOWER” OF “NERO D’AVOLA”, THE WINE HAS A ROSE COLOUR WITH AN INTENSE PERFUMES OF FRUIT AND FLOWERS, PARTICULARLY OF CHERRY AND ROSE, WHILE TO THE TASTE IT IS DISTINGUISHED FOR ITS FRESHNESS AND THE COMPLEXITY OF ITS FRESH FRUIT FLAVOUR.

LABEL DESCRIPTION AND BEVERAGE INSPECTING

Type / Rosè Wine.

Appellation / Rosè Wine I.G.P. Terre Siciliane.

Grapes / Nero d’Avola 100%

Alcohol Content / 12,0% vol.

Content / 75 cl.

MANUFACTURING PROCESS

Vineyards Production / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 580 meters above sea-level in lime-clay soils.

Period and Method of Harvesting / Middle of September by hand.

Yield / 100 q.li per hectare.

Wine Cellar and Bottling / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

Vinification and maceration / white vinification process in steel tanks at controlled temperature at 14° C.

Malolactic fermentation / Not held.

Conservation / In steel tanks at controlled temperature 15° C.

Bottled Wine / 16° C.

ORGANOLEPTIC CHARACTERISTICS

Color / Clear Rose.

Smell / Typical fruit flavour especially strawberry rose and cherry.

Taste / Very fresh, sourish and rich of freshly pickled.

Food Pairing / Appetizers, strong flavoured Fish, white meet and usually on delicate food.

Service temperature / 10° C.



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