



NERO D'ALTURA

"NERO D'AVOLA" WINE WITH DEEP RED AND PURPLE HUES, SCENTS OF RIPE RED FRUIT, ESPECIALLY CHERRIES. THE TASTE IS FULL AND VELVETY WITH HINTS OF FRUIT AND SPICES.

LABEL DESCRIPTION AND BEVERAGE INSPECTING

Type / Red Dry Wine.

Appellation / Red Wine D.O.C Sicilia.

Grapes / Nero d'Avola 100%

Alcohol Content / 14,5% vol.

Content / 75 cl. / 150 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 / Early of October by hand.

Yield / 90 q.li per hectare.

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

Vinification and maceration / In stainless steel tanks at controlled temperature for 8-10 days at 25° C.

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

Aging before release / 12 months in 4th passage wooden barrels.

Bottled Wine / 16° C.

ORGANOLEPTIC CHARACTERISTICS

Color / Intense red with violet tints.

Smell / Typical of red fruit and spices.

Taste / Full, balanced velvety taste.

Food Pairing / Red meat and seasoned cheeses.

Service temperature / 18° C.



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