



# Branciforti dei Bordonaro Nero d'Avola



**Varietal:** Nero d'Avola

**Ph:** 3.52gr / liter

**Appellation:** D.O.C. Sicilia

**Alcohol %:** 13.5

**Soil:** Medium mixture with a clayey tendency.

**Residual Sugar:** gr / liter

**Acidity:** 5.32 gr / liter

**Altitude:** 300 meters a.s.l.

**Exposure:** South.

**Tasting Notes:** Red ruby color, on the palate it's soft and enveloping. Fragrances of sweet plums, dark plums, black mulberries and blackberries, all embellished with refining notes reminiscent of licorice and tobacco.

**Vinification:** Traditional red wine steel fermenters at controlled temperature.

**Aging:** 2 months in American durmast barrique, 1 month in bottle.

**Food Pairing:** Roasted or grilled meat, sharper aged cheeses.

**Accolades**

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