



Firriato

Nero d' Avola

“Chiaromonte”



Varietal: Nero d' Avola

Ph: 3.46 gr / liter

Appellation: D.O.C. Sicilia

Soil: Mid-mixture, mostly clayey.

Alcohol %: 14

Residual Sugar: gr / liter

Acidity: 5.33 gr / liter

Altitude: 230 meters above sea level.

Exposure: The vineyards have south/south-westerly exposure.

Tasting Notes: 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. On the 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.

Vinification: The vinification is carried out in controlled-temperature stainless steel tanks in accordance to red wines.

Aging: 6 months in American durmast barriques and 6 months in bottle.

Food Pairing: Wonderful partner for roasted or grilled meat dishes. Naturally works well with spicier Italian sausages or sauces like puttanesca.



Accolades

2018 **94 pts J. Suckling TOP 100 WINE**

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com