

TORRACINA



NERO D'AVOLA SICILIA DOC

FROM PARTIALLY DRIED GRAPES

Perfectly balanced softness and intensity, in the glass its strength and immediacy live up to the expectations.

INSPIRATION

Sicily, its culture and its language.



CONSUMER SEGMENT

Wine lovers, resolute people.



BRAND

In the Sicilian language Racina means bunch of grapes; nothing could more effectively summarize the essence of this wine: an invaluable raw material, its origin and finally, the choice of a dialect expression embodies the desire to consolidate the affinity and the bond with the Region in which this wine is produced.



DESIGN

Just like in a painting, the frame embellishes the design; the brand name is placed in the foreground with a very recognizable font. The seal is stamped with the wolf, a symbol of strength and fidelity.



WINE STYLE

This wine, made with grapes grown in a unique terroir and partially dried before vinification, is soft and round, with a complex and delicate bouquet on the palate.



SICILY REGION

In Sicily, the "Land of the Sun", the climate is generally Mediterranean along the coasts, and slightly more continental in the inland and at hilly levels, with moderately cold winters and hot summers.



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Nero d'Avola



Clay,
calcareous



18/20 °C



Sicily



13,5% vol
750 ml

VINIFICATION:

At the beginning of October the grapes are perfectly ripe and the winemaking process starts from the vine. Withering takes place in the vineyard by cutting the shoot but leaving it on the vine for about two weeks. The drying gives the wines typical notes of ripe fruit, such as plums and raisins. The grapes are pressed and fermentation begins. The skins are left in contact with the must for a long period to extract aromas and the characteristic red color.

Traditional red vinification continues at a controlled temperature between 25 ° and 27 ° C.



Intense red colour



The bouquet is slightly spicy and fruity with notes of dried figs and ripen fruits



The finish is round and fruity with well integrated tannins and notes of vanilla



Great wine for roasted or grilled meats. Excellent with grilled meats, game and hard cheeses