

BORGO DEL MANDORLO



SICILIA DOC NERO D'AVOLA, RISERVA

It is a RISERVA wine, intense and elegant. This brand is a tribute to Apulia and to its fascinating history.

INSPIRATION

Roman times when Pliny the Old owned the wonderful and special marvels of the lands now in the provinces of Taranto and Lecce called the Plinian source.



CONSUMER SEGMENT

Wine lovers, very keen on history and attached to their land.



BRAND

The brand recalls a beautiful almond tree grown near the Plinian source. It's a tree loved by the Apulian inhabitants and it inspired us for the name of our wine brand.



DESIGN

Fine and premium design, from the bottle to the label you can see the elegance of Borgo del Mandorlo.



WINE STYLE

Enchanting wines, full bodied and intense that will delight you sip after sip.



SICILY REGION

Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers.



BORGO DEL MANDORLO

NERO D'AVOLA
SICILIA DOC
RISERVA



Nero d'Avola,
Other



Volcanic
Soil



18/20 °C



Sicily



14% vol
750 ml

VINIFICATION:

The harvested, destemmed and soft pressed grapes make a pre-fermentative maceration at 3-4 °C in order to extract the characteristic aromas; fermentation and macerations last 15/20 days at a controlled temperature 24/26 °C, at the end of this step the alcoholic and malolactic fermentation are completed. The wine obtained is aged in barrels for at least 24 months.



Ruby-red colour
intense and bright



Wide and complex bouquet with
immediate notes of wild berries



Rich in red fruit in the finish is
rounded and fruity with well
integrated tannins



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