



Arrogantone

Sicilia DOC Nero d'Avola

PRODUCTION AREA:

Sicilia

GRAPES:

100% NERO D'AVOLA

ALCOHOL CONTENT:

15% Vol.

VINIFICATION

The grapes bunches are picked by hand in small boxes to preserve the integrity of the grape skin. After that the grapes are transferred to the fruit storage area where remain for about 20/30 days for the slow drying and natural process of dehydration (APPASSIMENTO). After this period the grapes are destemmed, pressed and fermented at controlled temperature for about 15/20 days.

TASTING NOTES

Colour: Intense red color with bright and complex purple hues.

Bouquet: Notes of freshly picked sweet red fruits, plum, maraschino cherry and vanilla.

Taste: Austere but at the same time it gives an intriguing fragrance ending.

FOOD PAIRINGS

Ideal with Spaghetti alla Norma, semi-mature cheeses, mixed grilled meats, baked lamb.

Service Temperature: 16/18°C.

EAN CODE

8051490277092

www.agricoleselvi.it