



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE



## QUERCUS NERO D'AVOLA

DOP (Denominazione di Origine Protetta)

**Grapes used:** Nero d'Avola.

**Yield per hectare:** 80 quintals.

**Harvest:** Late september.

**Bottling:** Single batch.

### FERMENTATION

**Method:** Maceration in stainless-steel vats.

**Temperature:** 24°C. rising to 32°C. at end of fermentation.

**Duration:** 10 - 12 days.

**Malolatic:** Yes.

**Oak ageing:** 24 months.

**Type of barrells:** Nevers, Allier.

**Ageing:** In 225 barriques.

### TASTING NOTE

Bright ruby-red color with violet edges.

Fragrant and complex aroma with hints of fruit and oak.

The palate is stylish, refined, warm and dry, with great body and character.

### ACCOMPANIMENT

Serve at 16°-18°C. with all full-bodied dishes.



*Nobles*

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