



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE



## NERO D'AVOLA

DOP (Denominazione di Origine Protetta) Monreale

**Grapes used:** Nero d'Avola, low-yield cultivation (typical Sicilian grape).

**Harvest:** Early September.

**Bottling:** Various batches.

### FERMENTATION

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

**Temperature:** 28°C.

**Duration:** 8 - 10 days.

**Malolactic:** Yes.

**Oak-ageing:** 7 months.

**Type of barrels:** Nevers, Allier, Oak, barrique ageing followed by 4 months of bottle-ageing.

### TASTING NOTE

Brilliant ruby-red color with violet edges.

Complex, fragrant bouquet with hints of oak and fruit.

The palate is polished, refined, warm and dry, with good body and great personality.

### ACCOMPANIMENT

Serve at 16°-20°C. with meat-based dishes, game and hard cheeses.



*Varietal*

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