Nero d’Avola
Baglio del Sole
Terre Siciliane IGT

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<th>FIRST VINTAGE</th>
<th>TYPOLOGY</th>
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<td>2005</td>
<td>Young red easy to drink</td>
<td>100% Nero d’Avola</td>
<td>Niscemi (CL)</td>
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The world has now discovered the Nero d’Avola main vine, though difficult, in Sicily. It is difficult to find 100% Nero d’Avola grapes because the selection of the grapes is accomplished with the objective of achieving a high-quality wine and low price.

Tasting notes: dark ruby red. Generous olfactory sensations of the variety that recall the red plum and mediterranea bush notes, with pleasant hints of black pepper.

Pairing: excellent with spicy fish soup, pasta with various types of tasty meat, favorite red meat.

Municipality of production: Niscemi (CL)
Soil type: medium mix with a sandy tendency
Vineyard altitude: 80 mt. s.l.m.
Training system: spurred cordon
Planting density: 5,900 plants per hectare
Grape yield per hectares: 85 Ql
Harvesting period: first half of september
Vinification: in steel
Malolactic fermentation: done
Aging: in steel and concrete
Duration of the aging: 6 months
Duration of the aging in bottle: 4 months
Available formats: 0,75 l