

BRANCIFORTI

NERO D'AVOLA



Red ruby in color. On the palate it is soft and enveloping. Medium to full-bodied and lightly candied, with dark cherry, tobacco and firm, woody spice notes.

Color: Red

Grapes: 100% Nero d'Avola

Soil: Medium-mixture and clayey

Age of Vines: 25-30 Years Old

Altitude: 250-400 m above sea level

Aspect: South

Training System: Guyot

Yield per Hl/Ha: 55 Hl/Ha

Fermentation: In Stainless Steel Tanks for about 10 days, with skin contact

Aging: 2 months in American Oak, then 1 month in the bottle

Production: 220,000 bottles per year

Sustainably Produced 😊

Represented by SoilAir Selection

[Sevenfifty.com/brancifortinerodavola](https://www.seventy.com/brancifortinerodavola)