

FIRRIATO

CHIARAMONTE NERO D'AVOLA



Soft and expressive, revealing a deep strong character. Well-tempered silky tannins with flawless fruit reminiscent of plums, blackberries, black cherries, blueberries, cloves, black pepper, licorice and dark chocolate.

Color: Intense ruby red with purplish hues along the edges

Grapes: 100% Nero d'Avola

Soil: Mid-mixture, mostly clay

Age of Vines: 20 Years Old

Altitude: 230 m above sea level

Aspect: South/SouthWest

Training System: Cordon spur-pruned/Guyot

Yield per HI/Ha: 50 HI/Ha

Fermentation: Stainless Steel Tanks with skin contact

Aging: 6 Months in American oak, then 3 Months in bottle

Production: 500,000 Bottles per year

Sustainably Produced 😊

Represented by Soilair Selection

[Seventy.com/firriatochiaramonte](https://seventy.com/firriatochiaramonte)