



c a n t i n e
F I C I

CLASSIFICATION:

Terre Siciliane Protected Geographical Indication

ORIGIN:

Western Sicily

GRAPE:

Nero d'Avola

PERIOD OF HARVEST:

The first week of September

VINIFICATION:

The grapes are destemmed and gently pressed and left to macerate in stainless steel tanks for about 10-12 days at a controlled temperature of 25-28 ° C. The pressing is made after racking by soft presses and the grapes are vinified alone. The malolactic fermentation is completed immediately after the alcoholic fermentation. Aging in barriques.

ALCOHOL:

13.5% Vol.

COLOR:

Deep ruby red

AROMA:

Intense and lingering with pleasing balsamic hints

FLAVOUR:

Enveloping, full-bodied and pleasantly tannic

SERVING TEMPERATURE:

18 ° -20 ° C.

PAIRING:

Excellent with meat, roasts and game

BÆLIO FICI
NERO D'AVOLA
IGP TERRE SICILIANE