



CAMBRIA

THE INTERESTING WINES

## SUAVITER NERO D'AVOLA

*The name Suaviter derives from the old Latin 'Soave', which means pleasant. It is said that "The two women's faces" portrayed on the label derive from an ancient medieval legend: the two female faces portrayed symbolize the Grecanico and Nero d'Avola varieties. These wines are dedicated to young people and to all those who approach the world of quality wine.*

**Production area:** Furnari, Masseria estate

**Grape variety:** 100% Nero d'Avola

**Classification:** Typical Geographical Indication (IGT) Sicily

**Soil:** medium-textured soil, traces of limestone

**Altitude:** 170 metres above sea level

**Vineyards:** Guyot trained, green harvest is performed with the removal of approximately 40% of grapes

**Average yield:** 60 - 65 q/Ha

**Plants per hectare:** 4,000

**Harvest:** manual, mid September

**Vinification:** grapes are macerated for 15 days at a controlled temperature of 27°C. After being devatted, grapes are soft-pressed

**Ageing:** in small 225 lt French oak barrels for about 12 months and for another six months in bottle at controlled temperature

**Tasting:**

*Colour:* ruby pigeon blood red

*Aroma:* fine, big, with vanilla scents

*Flavour:* dry, warm with soft and pleasant tannins

**Alcohol content:** 13.5% vol.

**Serving temperature:** 18°C.

**Recommended glass:** large longstemmed glass

**Recommended with:** perfect with meat dishes or game, it goes perfectly with mature cheese

**Storing:** in cool rooms at a temperature of 15°C.

**Bottle:** 75 cl Bordeaux-type bottle

