



CAMBRIA

DIRECTLY FROM NATURE

TERRE DI SICILIA NERO D'AVOLA

To all those who want to taste the most genuine and authentic drop of Sicily.

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: 200 metres above sea level

Vineyards: runner system

Average yield: 80 - 85 q/Ha

Plants per hectare: 4,200

Harvest: manual, first half of September

Vinification: grapes are macerated for 7 - 8 days at a controlled temperature of 24°C - 26°C. After being devatted and soft-pressed, wine is matured in stainless steel tanks for 6 months

Ageing: four months in bottle at controlled temperature

Tasting:

Colour: ruby red with purple nuances

Aroma: cherry, blackberry, spices scents

Flavour: full-bodied and well-structured

Alcohol content: 13% vol.

Serving temperature: between 16°C and 18°C.

Recommended glass: large longstemmed glass

Recommended with: medium matured cheese and meat in tomato sauce

Storing: in cool rooms at a temperature of 15°C - 17°C.

Bottle: 75 cl - 37.5 cl - 25 cl Bordeaux-type bottle

