



NERO D'AVOLA

SICILIA DOC

2018



Folonari has been a byword for quality in Italian wine since 1825. We select only the best grapes to blend the aromas and flavours that only Italy's most quintessential wines are able to offer. Folonari, distributed worldwide, satisfies new market demands not only by making the most of its venerable past but also by focusing on quality and innovation.

VARIETIES

Nero d'Avola.

PRODUCTION DISTRICT

South-west Sicily

ALTITUDE AND ASPECT

300 – 400 metres above sea level.

TYPE OF SOIL

Clay type

TRAINING SYSTEM

Guyot.

HARVEST

Mid-September.

WINEMAKING METHOD

The grapes are fermented pure and on the skins, in stainless steel tanks. Mid-long macerations and controlled temperatures ensure the product acquires good structure.

SENSORY PROFILE

Ruby red colour and ripe fruit on the nose, with an intense, well-balanced palate.

ABV

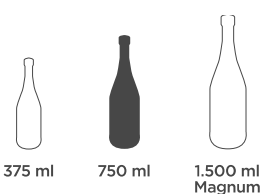
13,50 %.

RECOMMENDED CELLARING

2 years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Red meats, white roast meats and mature cheeses.



375 ml

750 ml

1.500 ml
Magnum