

# NERO OSSIDIANA



## APPEARANCE

A wine with a deep purplish red color



## NOSE

To the nose it expresses notes of cherry and spices that blend with the intriguing salty side of black Corinth for an enveloping olfactory complexity



## PALATE

The taste is elegant and refined, with a typical freshness and final sapidity



## FOOD PAIRING

Excellent with particularly elaborate seafood courses, braised meats



## TYPE

Dry red wine

## CLASSIFICATION

IGT Terre Siciliane Rosso

## PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

## CLIMATE

Temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

## SOIL

Sandy, volcanic, deep, fertile and rich in microelements

## ALTITUDE

350 m.a.s.l.

## GRAPE VARIETY

Corinto Nero 90%, Nero d'Avola 10%

## TRAINING SYSTEM

Alberello technique (free standing "little tree")

## DENSITY OF IMPLANTATION

7000 stumps per hectare

## ALCOHOL CONTENT

13%

## GRAPE HARVEST

Handpicked with selection of the bunches

## VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes, with a long maceration of the wine with the skins. After devatting, the wine is decanted to barrels for the malolactic fermentation. About a year later, it is poured into a steel tank. No clarification but just static decanting before the bottling

## AGING IN THE BOTTLE

At least 6 months

## ESTIMATED AGING CAPACITY

At least 10 years

## TASTING TEMPERATURE

15-16°C