

VIGNETI ZABÙ

VINI DI SICILIA

Chiantari

Nero D'Avola – Merlot

Sicilia DOC

Bottle capacity: ml 750.

Varieties: Nero D'Avola 70% Merlot 30%.

Production area: Province of Agrigento.

Vinification: maceration at controlled temperature. After being destemmed, the grapes go to maceration at a low temperature that goes on up to 10 to 12 days. Once pressed, they are put in barrels. The wine stay in French oak barrels for 8 months, it is kept in bottle for no less than 6 months before going on the market.

Idea of the Wine: wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price.

Sensory Features: red ruby, intense and full. Red fruit aroma, intense, with herbaceous and balsamic hints. Full-bodied, tannic. Aftertaste of red fruit, warm ending.

Best Served with: it marches perfectly with red meat courses and game. Excellent with typical Italian and Sicilian recipes.

Serving Temperature: 16-18°C.



FANTINI

GROUP

FARNESE