

VIGNETI ZABÙ

— VINI DI SICILIA —

Impari

Nero D'Avola

Sicilia DOC

Bottle capacity: ml 750

Variety: Nero d'Avola.

Production area: Province of Agrigento.

Vinification: The grapes are vinified separately, kept on the skins for at least 15 days, then pressed. After the clarifying process, the wine goes to French and American oak barrels for 18 months. After this period of aging our oenologist form the blend and bottle. It will be put into the market only after at least 18 months in bottle.

Sensory Features: Deep ruby red, impenetrable, with garnet highlights. Wrapping, intense, elegant, with spicy notes of liquorice, black pepper, tobacco, blackberry jam. Spicy aftertaste, very long-lasting ending, with sweet hints.

Best served with: Excellent with roasts, game, and seasoned cheeses.

Serving Temperature: 18 °C

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

Alcoholic Content: 14%

