



CHIARO

NERO D'AVOLA
SICILIA DOC
RISERVA
2019



Nero d'Avola,
Other



Volcanic
Soil



Sicily



18/20 °C



14% vol
750 ml

VINIFICATION:

The harvested, destemmed and soft pressed grapes make a pre-fermentative maceration at 3-4 °C in order to extract the characteristic aromas; fermentation and macerations last 15/20 days at a controlled temperature 24/26 °C, at the end of this step the alcoholic and malolactic fermentation are completed. The wine obtained is aged in barrels for at least 24 months.



Red colour
intense and bright



Wide and complex bouquet with
notes of wild berries



Rich in red fruit in the finish is
rounded with well integrated
tannins



Great for roasted or grilled
meats. Excellent also with game
and hard cheeses