



Vin: Nero D´Avola IGT  
Producent: Barone Montalto  
Årgang: 2013  
Druer: 100% Nero D´Avola  
Alkohol: 15 %

### Vinification

Grapes obtained from partial withering on the vine. Maceration for 12-15 days at 26 ° C with daily pumping over. Once racked the wine is aged in French oak barrels of first and second stage for about 4 months

### Tasting

dark and intense. Opulent nose of candied figs and ripe ruit, full bodied, balanced both in roundness and persistence.

### Food Pairing

It particularly suits fatty and tasty dishes. It goes well with foie gras patè , salami and delicatessen meats. It perfectly matches the typical oven baked baby pork

### Serving temperature

16 °C.

(Indeholder sulfitter)

