



# Firriato

## Nero d' Avola

### “Harmonium”



**Varietal:** Nero d' Avola

**Ph:** 3.55 gr / liter

**Appellation:** D.O.C. Sicilia

**Soil:** Calcareous – slimy.

**Alcohol %:** 14.8

**Residual Sugar:** gr / liter

**Acidity:** 6.67 gr / liter

**Altitude:** 300mt above sea level

**Exposure:** North-East (Ferla's Cru ), South (Beccaccia's Cru) South-East (Lepre's Cru)

**Tasting Notes:** Marvelous scents of cherry, prunes, mulberries, blackberries and blackcurrants stand out followed by a duet with fine hints of rhubarb, cinchona, pepper, tobacco, nutmeg and dark chocolate entwined with nuances of minerals and undergrowth. The palate shows power, elegance, lively tannins, matchless softness, freshness, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity and extraordinary persistence and polish typical of a great wine.

**Vinification:** The vinification carried out in controlled-temperature steel tanks in accordance to the red wines tradition. The malolactic fermentation is carried out.

**Agging:** 20 months in French and American durmast barriques then 12 months in bottle.

**Food Pairing:** Darker meats, like lamb, duck, and beef.

### Accolades

2018 **93** pts J. Suckling



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