

## Nero d'Avola Donnata Sicilia DOC



- The Alessandro family has been producing wine for 4 generations on the hills in **Camporeale (Palermo)**.
- The estate includes 35 hectares of vineyards with a fertile clay and limestone-based soil in which are wisely cultivated native grape varieties, such as **Nero d'Avola, Catarratto and Grillo** and international ones like **Syrah and Sauvignon Blanc**, well-adapted in Camporeale area.
- All the work in the vineyard is done by hand, following **organic farming principles**, and making use of simple but effective techniques such as: roses to give warning of fungus attacks; green manure, used for soil fertility and to protect it from erosion; hedges and shrubs near the rows of vines to promote the growth of many organisms which combat parasites.



**Varietal:** 100% Nero d'Avola

**Appellation:** Sicilia DOC

**Production Zone:** Contrada Mandranova and Contrada Torretta in the Camporeale countryside North West of Sicily. Altitude 350 mt asl.

**Soil:** Hilly, clay and sandy

**Vinification:** Grapes hand-picked around mid September. Soft pressing and maceration for 12 days. Slow fermentation in stainless steel tanks (7 days), then malolactic fermentation fully carried out with indigenous lactic bacteria

**Maturation:** 8 months in steel tanks; a little part of the mass remains 8 months in french oak tonneau. Then 10 months in bottle

Produced from the most important Sicilian red grape, Donnata has a strong and complex personality, which generously expresses its origins by being a very enjoyable and well-balanced wine.



- *Dark ruby red with lively and bright hues. Aromatic wine, with notes of blackberry, cherry, Mediterranean shrubs, nutmeg and chocolate. Intense, lively and with character; Donnata is soft yet pulsating and extremely pleasant to drink. Harmonious, silky and with enduring determination.*
- *Divine with the Palermitan anelletti al forno (oven-cooked, ring-shaped pasta) or red-finned tuna*

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