PANEBIANCO WINES

PANEBIANCO SELECTION

ALESSANDRO DI CAMPOREALE Donnatà

NERO D'AVOLA – SICILIA DOC
100% NERO D'AVOLA

A Nero d'Avola with a strong and complex personality, generous in fruit yet balanced and highly enjoyable.



VINEYARD / CRU
Contrada Mandranova and Contrada Torretta

SOIL
Hilly, clay and sandy

ALTITUDE
350 m a.s.l.

FARMING
Organic farming principles

HARVEST
Hand-picked around mid September

VINIFICATION
Grapes hand-picked around mid September. Soft pressing and maceration for 12 days. Slow fermentation in stainless steel tanks, followed by full malolactic fermentation with indigenous lactic bacteria.

MATURATION
8 months in steel tanks; a small part remains 8 months in French oak tonneau. Then 10 months in bottle.

TASTING PROFILE

COLOR
Dark ruby red with lively hues

AROMAS / FLAVORS
Blackberry, cherry, Mediterranean shrubs, nutmeg and chocolate

PALATE
Harmonious, silky and persistent

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml



FOOD PAIRING
Palermitan anelletti al forno and red-finned tuna.

ALESSANDRO
DI CAMPOREALE

ABOUT ALESSANDRO DI CAMPOREALE
The Alessandro family has produced wine for four generations on the hills of Camporeale in north-western Sicily. The estate spans about 35 hectares and works by hand in the vineyard, following organic farming principles.

WHY PANEBIANCO SELECTED THIS WINE
For its authentic expression of Nero d'Avola, its complexity and elegance, and the unique terroir of Camporeale.

WEBSITE
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PORTFOLIO
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