

GAZZEROTTA NERO D'AVOLA

Rosso IGT



Gazzerotta, from the name of the elegant black and white magpies that fly over the bare fields in autumn. Nero d'Avola grapes yield a soft red wine with good structure.

GRAPE VARIETY

100% Nero d'Avola.

TERRITORY OF ORIGIN

Mazara del Vallo – Province of Trapani.

TERROIR

Soil composition: clayey soil rich in minerals.

Altitude: 20 m above sea level.

Climate: Area subject to water stress and at risk of high maximum temperatures due to the distance from the sea.

VINIFICATION AND AGEING

Harvest period starts from the second decade of September. Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques

TASTING NOTES

Colour: deep red with garnet hues.

Aroma: complex and persistent aromas of red berries, plums, marasca cherries and violets.

Palate: mellow and well-structured, with pleasant notes of red berries and prunes and slight hints of rosemary.

PAIRING

Pasta and rice dishes with meat and mushroom sauce and meat dishes with game and pork meat. Serve at 18°-19°C.

ALCOHOL CONTENT

13.5% by Vol.

SIZE

50 cl / 75 cl / 1.5 l / 3 l

