

Paterno di Vittoria



Nero D'Avola Vittoria D.o.c.

Classification: Vittoria D.o.c.

Production area: Vittoria (RG) - Eastern Sicily

Grape varietes: 100% Nero D'avola

Farming system of the vineyard espalier vineyard

Vinification:

manual harvest at the right time of maturity; 15-day maceration on the skins and temperature-controlled fermentation

Ageing:

12 month in steel tank, 12 months in bottle

Alcoholic content: 13,50%

Colour:

intense - ruby red with purplish tinges

Bouquet:

well-rounded and intense, mature red fruits

Flavour:

full, well-balanced with a lingering finish

Food and wine pairing:

Game stew dishes, roast and stewed meats and mature cheeses

Serving temperature: 20°-22° C