

Torracina Nero D'Avola

Torracina

Italy - Sicily - Terre Siciliane IGP

Vineyard: High density vineyards located in the provinces of Agrigento and Caltanissetta in southern and central Sicily. Vines are trained on "alberello" (bush vines). The soil is a mixture of limestone and clay. The climate is dry and windy with average Spring temperatures of 15-20°C and Summer temperatures of 20-32° C during the day. The coolness of the nights and the constant aeration by the wind is optimal for bouquet and color. The relatively infertile terrain encourages the concentrated structure.

Appassimento: At the beginning of October when the grapes are perfectly ripe, the shoots of the grapes is cut and the bunch is left to raisin on the vine for about two weeks or until they have lost 50% of their weight.

Color: Dense ruby red with violet reflections.

Bouquet: Lush and ripe bouquet full of mulberries, blackberries and spice. **Taste:** Harmonious, juicy and well balanced with good berry fruit in a spicy background.



Specifications

Appellation	Terre Siciliane IGP
Wine Type	Red
Varietals	100% Nero d'Avola
Age of Vines	Average 25 years
Soil type	Calcareous and stony
Vinification	Harvest: Mid October - by hand Fermentation: The grapes are soft pressed and the juice is placed in stainless steel along with the skins for a maceration of at least 10 days with daily pumping over of the juice to extract more color and sweet tannins. The must is then racked and lightly filtered. Fermentation then takes place with selected yeast under controlled temperatures. The finished wine is placed in stainless steel holding tanks and bottled on order. > Aging: 3-4 months in new and used tonneaux and 3-4 months in bottle
Pairings	Excellent with lamb, grilled and barbecued meats, dishes with olives or capers and seasoned cheeses.