

Resonata Nero d'Avola

Casa Vinicola Botter

Italy - Sicily - Sicilia IGT

Dense ruby red with violet reflections.

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

Specifications

Appellation	Sicilia IGT
Varietals	100% Nero d'Avola
Soil type	Limestone and clay
Vinification	Hand harvest in October. The grapes are soft pressed and the juice is placed in stainless steel along with the skins for a maceration of 8 to 10 days with daily pumping over of the juice. The must is then racked and lightly filtered. Fermentation with selected indigenous yeast under controlled temperatures. Aged on the lees for 3-4 months in stainless steel tanks.
Pairings	Excellent with lamb, grilled and barbecued meats, dishes with olives or capers and seasoned cheeses.

