

## 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

<b>Appellation</b>	Sicilia IGT
<b>Varietals</b>	100% Nero d'Avola
<b>Soil type</b>	Limestone and clay
<b>Vinification</b>	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.
<b>Pairings</b>	Excellent with lamb, grilled and barbecued meats, dishes with olives or capers and seasoned cheeses.

