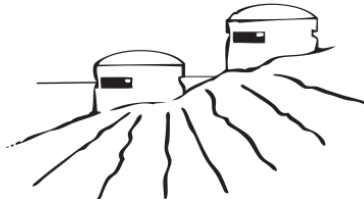


LE CASEMATTE



Nero d'Avola IGP

Grapes:	100% Nero d'Avola
Region:	Sicily
Vineyards:	From a vineyard located in Butera
Exposure:	South
Altitude:	984 feet above sea level
Soil:	Calcareous terrain
Vine Training:	Guyot
Vine Age:	15-20 years old
Time of Harvest:	Mid September
Vine Density:	2,024-2,430 vines per acre
Vinification Process:	The grapes are hand harvested in mid-September. Vinification takes place in stainless steel.
Aging Process:	The wine ages in stainless steel for six months and three to four months in bottle.
Tasting Notes:	Intense ruby red tending towards garnet, this Nero d'Avola has a vast array of fruity aromas with notes of ripe plum. The flavor is mouth-filling and warm with fragrant grapey notes and good acidity.
Winemaker:	Carlo Ferrini
Winery Philosophy:	The company is deeply rooted in the territory and its history but also values the needs of contemporary wine production. The fruit of our work: 8% luck, 50% passion, 24% determination and 13% irresistibility
Cellaring:	5 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Pairs well with red meat and sharp cheeses

