

Centuno

DOC Sicilia



Wine type red - DOC Sicilia

Grapes 100% Nero d'Avola

Area of production Agrigento area, south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 20 years

Training system predominantly Vertical Shoot Positioning (VSP) with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 8,5 tonnes

Harvest mid September to mid October

Fermentation small steel and cement tanks at 26°C with 4 daily pump overs

Maceration 8 - 10 days

Malolactic fermentation totally carried out

Ageing 12 months in French oak casks

Bottle ageing 6 months before release

Serving temperature 18°C

Suggested glass type medium-sized balloon-shaped glass

Tasting notes

Colour deep and bright ruby red colour with violet hints;

Bouquet clear notes of red ripe fruits followed by balsamic and spicy hints;

Taste an impression of freshness with a balanced enfolding richness and elegant tannins;

Food pairing excellent with pasta alla norma - with eggplant and tomato sauce -, beef filet with Sichuan black pepper; superb with a pecorino cheese tasting of different ageing.