

Aynat

Sicilia

Denominazione di Origine Controllata



Wine type red – Sicilia DOC

Grapes 100% Nero d'Avola

Area of production Canicattì,
 Agrigento area (south west Sicily)

Soil type sandy-silt soils of medium consistency with an alkaline reaction due to the presence of limestone, and white in colour owing to the 'trube' (residual product of local sulphur mines) which characterise the soils most suitable for the production of this grape variety.

Altitude of vineyards from 400 m a.s.l.

Average age of vines 25 – 30 years

Training system predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare 4000 – 5000

Yield/hectare 6,5 tonnes

Harvest end of September

Fermentation concrete tanks at 26°C
 with 3 daily fullings

Maceration 10 days

Malolactic fermentation totally carried out

Ageing 12 – 14 months in new French oak

Bottle ageing 12 months before release

Serving temperature 18°C

Suggested glass type large balloon-shaped glass
 for important red wines

Tasting notes

Colour deep red, almost black with deep red highlights;

Bouquet notes of black fruit and pencil shavings;

Taste expressivity and harmony are the predominating themes of this fine wine: in the mouth it is powerful bold yet ripe tannins, persistent fresh finish;

Food pairing pappardelle pasta with sausage and porcini mushrooms, bucatini pasta with meat sauce, and pasta alla Norma with eggplants and tomato sauce. Excellent with horse stew, the classic Sicilian falso magro (with a good sauce), ammutunatu tuna (with caciocavallo cheese and garlic) with mint and garlic sauce. Best with very mature cheese with a solid texture.