

## Centuno

Sicilia

Denominazione di Origine Controllata



**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.