



GIGLIO

Al tair Nero D'Avola

"The name **"Al tair"** was created because of one of the shiniest and closest stars of the sky."



Terre Siciliane I.G.P.



Variety Nero D'Avola

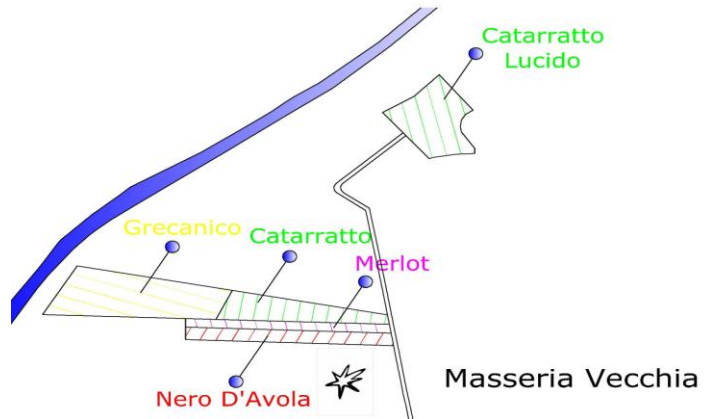
Area of Production Mazara del Vallo (TP)

Vineyard Name Masseria Vecchia

Altimetry 50 m above sea level.

Soil Medium-textured clay

Type of Soil Hilly



Vineyard

Training System Vertical trellis with a spurred cordon with 4 spurs

Plant Density 3,800 / 4,000 plants per ha.

Yield per hectare 90 tonnes / ha

Winery

Vinification After de-stemming the grapes ferment in a temperature controlled stainless steel tank with frequent brief pumping, soft-press racking. Wine obtained in this way undergoes malolactic fermentation in steel. Cold bottling. Refine 6 months in the bottle.

Fermentation Temperature 22°C 25°C

Analytical Data alcohol 13% vol - total acidity 5.80 g/l - pH 3.2

Tasting Notes

Color Deep ruby red.

Aroma Intense aroma with hints of red berries, cherry, and plum, with notes of spice and vanilla.

Palate Balanced, persistent and velvety notes.

Pairings

Ideal to follow the first flats with meat's tomato, and "pasta a forno". When served in large, relatively tall goblets with wide mouths, the wine can be uncorked a few minutes before serving; otherwise open the bottle two hours earlier. Excellent at 18°C

