

NERO OSSIDIANA



APPEARANCE

A wine with a deep purplish red color



NOSE

To the nose it expresses notes of cherry and spices that blend with the intriguing salty side of black Corinth for an enveloping olfactory complexity



PALATE

The taste is elegant and refined, with a typical freshness and final sapidity



FOOD PAIRING

Excellent with particularly elaborate seafood courses, braised meats

TYPE

Dry red wine

CLASSIFICATION

IGT Terre Siciliane Rosso

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

SOIL

Sandy, volcanic, deep, fertile and rich in microelements

ALTITUDE

350 m.a.s.l.

GRAPE VARIETY

Corinto Nero 90%, Nero d'Avola 10%

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7000 stumps per hectare

ALCOHOL CONTENT

13,5%

GRAPE HARVEST

Handpicked with selection of the bunches

VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes, with a long maceration of the wine with the skins. After devatting, the wine is decanted to barrels for the malolactic fermentation. About a year later, it is poured into a steel tank. No clarification but just static decanting before the bottling

AGING IN THE BOTTLE

At least 6 months

ESTIMATED AGING CAPACITY

At least 10 years

TASTING TEMPERATURE

15-16°C