

# TENUTA SALLIER DE LA TOUR

## NERO D'AVOLA 2023

The low yields guarantee a high quality and concentrated harvest. Choosing to age wine partly in wood and partly in steel barrels, allows us to combine fresh and fruited notes of a young wine, to extremely elegant spicy and liquorish aromas, which are usually indicators of good aging potential through time.

**Grapes:** Nero d'Avola

**Appellation:** Sicilia DOC

**Vine growing area:** Pernice Estate - Monreale - Sicily

**Training system:** espalier

**Pruning system:** spurred cordon

**Vines per ha:** 4.000

**Yields per ha:** 65 ql

**Fermentation:** traditional for red

**Duration of skin contact:** 20 days

**Fermentation temperature:** 28°C

**Malolactic fermentation:** fully developed

**Ageing:** 30% of must for 12 months in second and third passage 225 liter French (Allier & Tronçais) oak barrels, 70% in stainless steel tanks. 4 months in bottle.

**Alcohol content:** 13.5% Vol.

**Wine analytical data:** pH 3.52 - TA 5.22g/l - RS 0.6 g/l - TE 31.30 g/l

