



**CANTINE
AMATO**

GAUDIS

NERO D' AVOLA SICILIA DOC



Variety: Nero d'Avola 100%.
Classification: DOC Sicilia



Grape origin: Jato Valley (PA)



Soil: medium calcareous with mixed clay and average coarse texture.

Altitude: from 300 to 390 m.a.s.l.



Yield: 2 kg / plant

Plants per hectare: 4000

Training system: head training with vertical shoot positioning.

Pruning system: Guyot



Harvest: Second decade of September.



Vinification: fermentation in contact with the skins at 26-28 °C for 10 - 12 days.

Spontaneous malolactic fermentation in stainless steel.



Maturation: in steel tanks and in oak barrels for at least 1 year. Before bottling, the wine aged in steel is blended with the wine aged in wood.

Aged in bottle for a minimum of 6 months.