

ACQUERELLO Nero d'Avola - Merlot

VARIETY Nero d'avola-Merlot

APPELLATION Terre Siciliane IGT

VINEYARD AREA
Belice valley, 350 m above sea level South South-East facing slopes

SOIL
Relatively deep alluvial based soils of medium texture with a mix of limestone and sand. Dark soils with a good content of organic matter

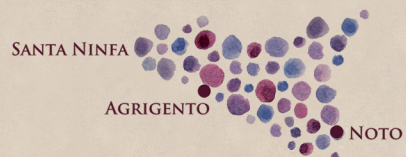
WINEMAKING
This blend of 70% Nero d'Avola and 30%Merlot is vinified with 12-15 days skin maceration at 26-30°C. After racking the Nero d'Avola is matured in stainless steel tanks and the Merlot on French medium toast oak for 4 months before bottling

TASTING NOTES
Deep red with violet tones. In the nose the primary fruit of Nero d'Avola is supported by the rich plum and dark fruit of Merlot. The palate is full of red and dark berry fruit and supported by a fresh natural acidity. Subtle French oak tannins round out the finish

FOOD PAIRING
It particularly suits fatty and tasty dishes. It goes well with foie gras patÃ© , salami and delicatessen meats. It perfectly matches the typical oven baked baby pork

PACKAGING INFORMATION

bottle size	750 ml	empty bottle weight	500 gr
pallet	80x120 EUR-EPAL	bottle ean code	8030423000402
bottles per case	12	full case weight	15.00 kg
case per pallet	60	case ean code	8030423050414



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