

dal 1882  
**AVIDE**  
Sicilia. Vigneti e Cantine



## 3 Carati I.G.T. Sicilia

|                            |  |
|----------------------------|--|
| <b>Alcohol Content:</b>    | 13,50%   |
| <b>Grapes varieties:</b>   | Nero d'Avola 100%  |
| <b>Training system:</b>    | espalier of 2,20x0,80 mt.  |
| <b>Soil:</b>               | loam, sandy clay loam  |
| <b>Production area:</b>    | Bastonaca e Mortilla   |
| <b>Altitude:</b>           | 220 mt.  |
| <b>Yeald:</b>              | 80 q.li/Ha   |
| <b>Vinification:</b>       | in the presence of grapes  |
| <b>Fermentation:</b>       | termo-regulated  |
| <b>Ripening:</b>           | 12 months 50% steel, 50% in<br>barriques   |
| <b>Refinement:</b>         | 6 months in bottle   |
| <b>Bottle:</b>             | "Bordolese" conica grand<br>tradiction da 750 ml con tappo in<br>sughero               |
| <b>Empty weight:</b>       | 700 gr   |
| <b>Capsule:</b>            | termorectable  |
| <b>Packed:</b>             | 6 bottles pack   |
| <b>Conservation:</b>       | bottles to be laid in a repair<br>environment with temperature<br>under control 15-16° |
| <b>Temperature served:</b> | 18-20°C  |

*A ruby red coloured wine with strong purplish-blue reflections. It offers enticing fragrances of marasca, cherry, raspberry, black currant and huckleberry. In the mouth, this wine is delicate and elegant, with rightly balanced tannins. It is a wine of rare elegance.*