

NERO D'AVOLA SICILIA DOC 'DISUERI', TENUTA SAN GIACOMO

2024 | Red Wine



Case Size: 6

A red of unmistakable personality. Harmonious and rounded with intense aromas of jammy fruits and juniper berries.

Vinification:

Destemming, cold maceration on the skins for 1 day at 12°C, fermentation at 28°C, pump-over and removal of the must. Malolactic fermentation in stainless steel tank and a period in contact with the fine lees for at least 5 months followed by further aging in the bottle.

Grape Varieties: Nero d'Avola



Italy, Sicily

Cusumano

Classification: DOC | **ABV:** 13.5% | **Closure:** Natural Cork