



Cusumano

Nero d'Avola
Terre Siciliane IGT

REGION

Sicily

VARIETY

100% Nero d'Avola



CUSUMANO

Grape harvest: Manual, in the first ten days of September.
Vinification: De-stemming, cold maceration on the skins for two days at 5°C, fermentation at 26°-28°C with frequent recirculation and removal of the must. Malolactic fermentation in stainless steel, and a period in contact with the fine lees of at least five months.

Successive fining in the bottle.

TASTING NOTES

This red wine has deep, soft, tasty aromas of ripe red fruits.

FOOD PAIRINGS

On its own, with pasta, grilled red meat or grilled Sicilian tuna fillet.