



Cusumano



CUSUMANO

Sàgana
Nero d'Avola Sicilia DOC

REGION

Sicily

VARIETY

100% Nero d'Avola

Production: 6000 kg of grapes per hectare

Grape harvest: Manual, in the first ten days of September.

Vinification: Elimination of stalks and fermentation in contact with the skins at a controlled temperature of 28°-30°C for 10 to 15 days.

Malolactic fermentation in 20 hectolitre barrels.

Fining for 12 months in these same, followed by further fining in the bottle.

TASTING NOTES

Intense and fruity bouquet, red fruits and rich palate, with perfectly balanced freshness.

FOOD PAIRINGS

Perfect match with raw fish and salads or with strong flavors as anchovy and olives.