



## 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.