

## Cusumano



**CUSUMANO**



Disueri  
Nero d'Avola Sicilia DOC

### REGION

Sicilia

### VARIETY

100% Nero d'Avola

Elevation: hills at 400m asl, South exposure

Density: 5000 plants per hectare and yield of 60 hectoliters per hectare.

Harvest: manual harvest into cases in the first 10 days of September

Vinification: Destemming, cold maceration on the skins for 1 day at 12°C (54°F), fermentation at 28°C (82°F), 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.