



Cusumano

Noà
Sicilia DOC

REGION

Sicilia

VARIETY

40% Nero d'Avola, 30% Merlot, 30% Cabernet Sauvignon

Elevation: On hills at 300m asl, South exposure for Nero d'Avola, South-East exposure for Merlot, South/South-East exposure for Cabernet Sauvignon

Density: 5000 plants per hectare and yield of 50 hectoliters per hectare.

Vine age: The average age of the vines is 20 years, manual harvest in the first 10 days of September.

Vinification: Destemming and fermentation at a controlled temperature of 28°- 30°C for 10/15 days; malolactic fermentation in barriques and aging for 12 months, followed by further aging in the bottle.



CUSUMANO