



## **CUTÒ**

### **Nero d'Avola – Sicilia DOC**

**Grape Variety:** Nero d'Avola

**Appellation:** Sicilia D.O.C.

**Alcohol:** 13.5% vol.

#### **Production Area**

Province of Trapani, Sicily.

#### **Vineyard & Terroir**

Predominantly hilly terrain with medium-textured soils rich in organic matter.

Planting density ranges between 3,500 and 4,000 vines per hectare, with average yields of approximately 100 quintals per hectare.

#### **Vinification**

Traditional vinification with skin maceration for 10–12 days at a controlled temperature of 26–28°C. After racking, the wine is stored and matured in concrete tanks to preserve varietal expression and structure.

#### **Tasting Notes**

**Colour:** Intense ruby red with violet reflections.

**Nose:** Persistent bouquet with notes of red fruits, particularly black cherry and cherry.

**Palate:** Well-structured and round, with balanced tannins and a harmonious finish.

#### **Ageing Potential**

Up to 48 months.

#### **Serving Temperature**

22–24°C.

#### **Food Pairing**

Pairs well with risottos, red meats and flavourful aged cheeses.