



## **CANTINA CHITARRA**

### **Nero d'Avola Riserva**

**Grape Variety:** Nero d'Avola

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

#### **Production Area**

Province of Trapani, Sicily.

#### **Vineyard & Terroir**

The vineyards are located at an altitude between 150 and 200 metres above sea level.

Vines are planted at a density of approximately 3,000 vines per hectare, with average yields of 60–70 quintals per hectare. Careful green pruning and cluster thinning are carried out to reduce yields and enhance grape concentration, sugar content, and overall quality.

#### **Vinification**

Traditional vinification with maceration and fermentation on the skins for approximately 20 days at a controlled temperature of 26°C, allowing optimal extraction of colour, structure, and aromatic complexity. After racking, 50% of the wine is aged in cement tanks and 50% in second-pass oak casks. The wine then undergoes a further refinement entirely in cement tanks.

#### **Tasting Notes**

**Colour:** Deep intense red.

**Nose:** Rich and persistent bouquet with spicy notes and hints of ripe red fruits.

**Palate:** Full-bodied and well-balanced, with remarkable roundness, structure, and persistence.

#### **Ageing Potential**

Over 10 years.

#### **Serving Temperature**

24–26°C.

#### **Food Pairing**

Ideal with roasted meats, game, braised dishes, and aged cheeses.