


DE GREGORIO



Dragonara Nero d'Avola - Merlot

Two vines, two moments from the same grape harvest. A red ruby with a purple hue, the intricate bouquet is rich with the flavours of red currant black cherry and the sweet spices that characterize this wine, the fruit and tannins give a full and velvety texture and taste, with a pleasant aftertaste, this a wine that is typical of what Mediterranean wines are renowned for.

Good with..

A perfect match for most game meats and soft and mild cheeses, the wine can be served when opened or opened a few hours before at a recommended room temperature of 60°F - 64°F or slightly chilled during the months of summer.

Vine variety

Nero d'Avola - Merlot

Classification

D.O.C. Sicilia

Production area

C.da Isole Carboy Sciacca

Harvest

Manual harvest at the first of September

Accurate selection of the grape bunches

The selected bunches are carried to the winery by 20 Kg wooden case

Vinification

Soft pressing of the grapes and fermentation

with selected yeasts in steel tank

at controlled temperature

Aging

14/16 months in steel tank - 6 months in bottle

Alcohol

13,5° C