



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

'NKANTU



Narkè

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Nero d'Avola (50%) eand Syrah (50%).
The grapes are placed exclusively in trays after harvesting.

Harvest: early September.

Bottling: various lots .

FERMENTAZIONE

Method: maceration in stainless-steel fermenting vats.

Temperature: 28° C.

Duration: 3 - 4 days.

Malolactic: yes

TASTING NOTES

An attractive monovarietal Nero d'Avola.
Lively fragrance, fresh and fruity on the palate.

ACCOMPANIMENT

Best drunk when young, it works well in combination with any dish and is also excellent on its own, outwith mealtimes.

Principe di Corleone - Pollara di V. Pollara & C. Sas
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