



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

THE NOBLES



Quercus Nero D'Avola

DOP (Denominazione di Origine Protetta)

Grapes used: Nero d'Avola.

Yield per hectare: 80 quintals.

Harvest: Late september.

Bottling: Single batch.

FERMENTATION

Method: Maceration in stainless steel vats.

Temperature: 24 °C, rising to 32 °C at end of fermentation.

Duration: 10 - 12 days.

Malolactic: Yes.

Oak ageing: 24 months.

Type of barrells: Nevers, Allier.

Ageing: In 225 l barriques.

TASTING NOTES

Bright ruby-red color with violet edges.

Fragrant and complex aroma with hints of fruit and oak.

The palate is stylish, refined, warm and dry, with great body and character.

ACCOMPANIMENT

Serve at 16 - 18°C with all full-bodied dishes.

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

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