



# EREMITA

## NERO D'AVOLA 2017

**SOILS** HILLY, CLAYISH WITH LIMESTONE.

**ALTITUDE** 650 METERS ABOVE SEA LEVEL.

**AGE OF VINES** 31 YEAR OLD.

**TRAINING SYSTEM** ESPALIER WITH GUYOT PRUNING.

**NO. OF VINES / HECTARE** 4600.

**YIELLD / HECTARE** 6 TONS.

**HARVEST** MANUALLY IN THE FIRST HALF OF SEPTEMBER IN SMALL CRATES.

**FERMENTATION** THE GRAPES ARE IMMEDIATELY DE-STEMMED, AFTER TWO DAYS OF COLD MACERATION AT 10°C THE FERMENTATION TAKES PLACE IN STAINLESS STEEL AT 20-22°C WITH SELECTED YEASTS. MALOLACTIC FERMENTATION IS MADE WITH WILD BACTERIA.

**AGING** 8 MONTHS IN FRENCH OAK.

TONNEAUX/BARREL AND 6 MONTHS IN BOTTLE BEFORE RELEASE.

### TASTING NOTES

**COLOR** DEEP RUBY RED WITH LIGHT GARNET HUES.

**NOSE** A COMPLEX MIX OF FRUITY NOTES LIKE CHERRY, BLUEBERRY AND BLACK CURRANT AND SPICY NOTES LIKE ROSEMARY AND LICORICE BALANCED BY A TOUCH OF VANILLA AND TOBACCO GIVEN BY THE OAK.

**PALATE** EXTREMELY ELEGANT WITH VERY FINE TANNINS. VERY MINERAL AND LONG ON THE FINISH.

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