

AVIDE ETICHETTA NERA "CERASUOLO DI VITTORIA" CLASSICO DOCG 2019

THE VINEYARD

Avide's "Etichetta Nera" Cerasuolo di Vittoria Classico DOCG is produced from grapes from the districts of Bastonaca and Mortilla. It is fermented for 12 months in steel tanks. "Etichetta Nera" is a no-frills, fragrant red wine with a dynamic flavour profile that pairs particularly well with dishes featuring red-fleshed meats.

TASTING NOTES

Colour: Ruby red **Bouquet:** fruity fragrances of peony, red rose, pomegranate juice, strawberry, berries and herbal notes of mint and leaves of the blackcurrant shrub

Palate: smoothness and lovely neat finish

Food Pairing: Fish-based main dishes, Meat or mushroom-based main dishes, Meat or mushroom-based pasta or rice dishes, Vegetarian dishes

Cellaring:

TECHNICAL DETAILS

Variety: nero d'Avola 30%, frappato 70%

Vintage: 2019

Region: Cerasuolo di Vittoria DOCG

Alcohol: 13.5%

Maturation: It is fermented for 12 months in steel tanks.