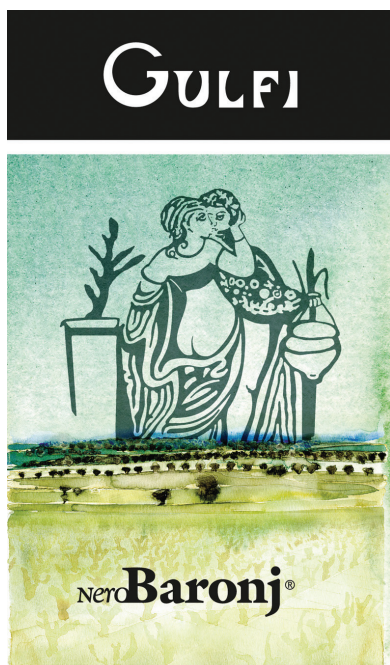


# NEROBARONJ

## IGT Terre Siciliane Rosso.

TECHNICAL  
SHEET



ORGANOLEPTIC  
PROPERTIES

**Appellation:**

IGT Terre Siciliane Rosso

**Region:**

Pachino (Siracusa) Val di Noto.

**Vineyards:**

Vigna Baroni, located in the homonymous district, is one of the most popular in Val di Noto.

**Vine training system:**

traditional, organic, without irrigation

**Altitude:**

30 m a.s.l.

**Climate:**

temperate warm mediterranean

**Type of soil:**

limestone clay.

**Variety:**

Nero d'Avola 100% according to Alberello training system.

Nero d'Avola is named after Avola, a small town near Pachino in the province of Siracusa where it has been selected by local growers several hundred years ago.

**Plant Density:**

8000 vines per hectare

**Yield per Hectare:**

40 quintals variable according to the year

**Vinification:**

Grapes of Nero d'Avola are harvested in early September. They start fermentation through a long maceration on their skins.

**Maturation:**

After the malolactic, the wine is poured in small barrels, capacity 500L and 225L, where it remains for about two years.

**Aging:**

Horizontal bottle for at least one year.

**Colour:** intense ruby red with violet hints.

**Nose:** strong and characteristic of red fruits and vanilla

**Palate:** fruity flavour, structured, very long and lingering on the

palate **Serving temperature:** 18°C

**Matching:** excellent with red meat, game and matured cheeses

**Storage:** horizontal in a cool place at a constant temperature not exceeding 18°C

**Aging capacity:** its characteristics remain unchanged for a long time in bottle before becoming more austere and mature