



## Nero d'Avola Douar Sicilia DOC 2022

### Orestiadi

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Sicilia
<b>Producer</b>	Orestiadi Sicilia
<b>Classification</b>	DOC
<b>Expansion</b>	4 months in steel tanks and another 8-10 months in barriques
<b>Contents</b>	1.5 Lt
<b>Vintage</b>	2022
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Nero D'Avola
<b>Article no</b>	19408322

### Comments

On the rolling hills of the Trapani hinterland we find this type of soil rich in silty-clayey substances, compact and resistant to drought. Thanks to its characteristics, it seems to be the ideal habitat for growing many varieties, both red and white grapes, becoming for us the perfect soil for growing our Syrah and Nero d'Avola. The latter is used both as a grape variety and as a blend for Ludovico, a wine dedicated to Ludovico Corrao and which represents the jewel in the crown of the cellar.

### Pairing

Aged cheeses, lamb and pork stew, red tuna sfincione

### Tasting notes

Broad and elegant bouquet, underlined by mineral notes and wild fruits with delicate hints of cherry. Sweet and soft taste, the tannins are noticeable and well balanced.