



## Avidé, DOC Nero d'Avola "3 Carati" , Red, 0

DOC Nero d'Avola "3 Carati",

Among the historical cellars of the Cerasuolo di Vittoria Classico area, but also among the leading companies of the eastern Sicily production, Avidé has always been distinguished by the search for quality in the vineyard, and winery. Each year, Avidé, processes its own grapes, resulting from organic certified 40 hectares of vineyards.

### PRESENTATION

The personal reserve, the first three family barrels (three kegs in fact), were the basis for the first vintage of 3 Carats. The carat, seed of the carob tree, in the number of three reached almost the average weight of the grape of Nero d'Avola, a grape used for the production of this delightful red.

### WINEMAKING

Medium ageing in small size oak barrels. Matured for 12 months of which 50% in steel tanks.

### AGEING

12 months 50% in steel, 50% in suet

### VARIETAL

Nero d'Avola 100%

### 13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°C / 61°F

### AGEING POTENTIAL

Enjoy all year long, 5 years

### TASTING

Deep ruby red with violet reflections. Profound with morello cherries, raspberries, black currants and blueberries. In the mouth it is soft, elegant and rightly tannic. Of great elegance.

### FOOD PAIRINGS

The usual aged cheeses and red/white meats; mushroom dishes pair well with this wine as well.

