



## Kore Nero D'Avola

**General Notes:** The Colomba Bianca winery was founded in 1970. During the last 10 years, under the guidance of our Chairman Leonardo Taschetta, it has become one of the biggest wine growing co-operative in Sicily. The company today, can, in fact, count on circa 2480 partners and extends along 7500 hectares of vineyards between the provinces of Trapani, Palermo, Agrigento, Caltanissetta e Ragusa, with 5 wineries distributed in the whole territory. The vineyards can be found in areas which benefit of a vast pedoclimatic diversity, from the low coastal areas up to an altitude of 600 metres above sea level. **WINEMAKING:**

Destemming, thermo-controlled fermentation with selected yeasts (given the quantity of fermenting grapes they cannot rely on spontaneous bacteria) with maceration for 15 days. 80% of the must is poured in steel and the rest in barrique where it continues to ferment for another 15 days. After racking and malolactic fermentation, the wine is aged for 4 months in barrique, clarified with bentonite, filtration at just 3 microns. It will stay in the bottle for at least 2 months before releasing on the market. Sulphite are added when needed, with a maximum total residue of only 80 milligrams per liter.

**Gastronomical Matching:** Excellent accompaniment to pastas, with typical Sicilian dishes, spaghetti alla Norma with eggplant and smoked ricotta.

## Product Description

**Winery:** Colomba Bianca

**Region:** Sicily

**Grape:** 100% Nero D'Avola

**Production Area:** Mazzara - Salemi (TP)

**Appellation:** Doc Sicilia

**Harvest Period:** September

**Soil:** Sandy- Clay

**Plant Breeding:** Bush and trellis Planting density 3000-4000 plants per hectare

**Serving Temperature:** 10° - 12° C.

**Alcohol Strength:** 14%

**Tasting notes:** Colour: Ruby red with purple undertones. Bouquet: Is intense and complex with notes of prunes, black cherry, black currant, blueberry, cloves, liquorice and vanilla. Palate: Good structure, velvet touch, soft tannins and fruity.