

Resonata Nero d'Avola

Casa Vinicola Botter

Italy - Sicily - Sicilia IGT

Dense ruby red with violet reflections.
Lush and ripe bouquet full of mulberries, blackberries and spice. Harmonious and well balanced with good berry fruit in a spicy background.

| Specifications | |
|----------------|--|
| Appellation | Sicilia IGT |
| Varietals | 100% Nero d'Avola |
| Soil type | Limestone and clay |
| Vinification | Hand harvest in October. The grapes are soft pressed and the juice is placed in stainless steel along with the skins for a maceration of 8 to 10 days with daily pumping over of the juice. The must is then racked and lightly filtered. Fermentation with selected indigenous yeast under controlled temperatures. Aged on the lees for 3-4 months in stainless steel tanks. |
| Pairings | Excellent with lamb, grilled and barbecued meats, dishes with olives or capers and seasoned cheeses. |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 48132 10728 9 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 48132 10728 6 |
| Case Weight | 37 |
| Cases/Pallet | 75 |
| Layers/Pallet | 15 |
| ABV | 13% |
| SRP | \$ 14.99 USD 750mL Bottle |