

Regaleali Nero d'Avola DOC



Origin

Country	Italy
Wine Region	Sicily DOC
Winery	Tasca, Tenuta Regaleali

Technical Data

Grape Varieties	Nero d'Avola
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Fermentation takes place in stainless steel tanks at 26-28°C with a maceration of about 10 days.
Ageing	10 months - 50% in stainless steel tanks and 50% in 300- and 600-liter Slavonian oak barrels.

Description

In Brief

One of the first wines produced at the estate for the past 67 harvests has represented the territory with its Nero d'Avola. The right harvesting time is chosen by studying the wine's maturation curve, in order to guarantee elegance and the perfect balance between austerity and fullness.

Nero d'Avola is an ancient Italian variety from Sicily, considered to be the most important red variety on the island.

Tasting notes

Deep ruby colour. An aroma of ripe berries and sour cherries. In the mouth, the wine is juicy, fresh and with smooth tannins. There is a hint of spices in the long finish.

Food Pairing

A classic pairing with pizza and pasta but also an ideal wine for a barbecue.

Notes

