



GENESI

NERO D'AVOLA SICILY D.O.C.



Nero d'Avola Sicily D.O.C.

Intense, impenetrable, limpid, deep ruby red. This is the color this wine assumes in goblet. It smells of ripe fruit, delicate and spicy notes, hints of sour black cherry, dewberry and withered rose. Its taste is warm, strong and full-bodied and it has a good aromatic complexity and balanced tannicity and acidity.



WINE

Nero d'Avola



CERTIFICATION

Sicily Controlled
Denomination of Origin



PLACE OF PRODUCTION

Butera (CL)



ALTIMETRY

350 mt above sea level



ALCOHOL CONTENT

14% - 15%



CAPACITY

0,75 cl.



Recommended goblet

Ballon for vintage wines, large and pot-bellied.

Genesi: traditional wine production

Genesi wines line is fruit of a traditional philosophy: a wine which is produced naturally, which is not subjected to any chemical treatment, so that the genuineness of the product can be preserved. Bonarrigo wine cellars have adopted their own idea of production and selling, which contrasts with the world of the shelf-selling, in order to get closer to the idea of an ethical wine. This is a kind of production in which fermentation is spontaneous and no yeast is added.

Land and Harvest

- **Climate:** Temperate, mild winters and dry summers
- **Kind of ground:** Calyey, slimy
- **Kind of plant breeding:** Espalier system and guyot pruning
- **Plants per hectare:** 5.000/5.500
- **Yield per hectare:** 6.400 kg
- **Year production:** 9.000 bottles
- **Manual harvest:** End of september, early october
- **Wine-making:** Traditional, in stainless steel tanks
- **Period of fermentation:** 12 days at 24°-26 ° C
- **Maturity:** 12 months in steel
- **Refining:** 12 months in bottle

Bonarrigo Wine Cellars: Our story

In Messina, Bonarrigo Family has passionately been devoted to the production of vintage Sicilian wines for more than fifty years. Our wine cellars are located in Villaggio Cataratti. Our story belongs to the land to which we have been giving love and care for two generations. Our father taught us to respect it, although we have kept on looking towards. The wonder of the natural cycle that leads to our wine lies among our vineyards.

Coupling

Red meat, game and mature cheese varieties.





www.cantinebonarrigo.it

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