

Single Varietal



**IL MANTO**  
Nero d'Avola Bio  
Sicilia DOP / Patti Piccolo- Alcamo

# IL MANTO

NERO D'AVOLA / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

As the rubies embellish the cloak of the Norman sovereign Ruggero II, so the grapes of Nero d'Avola decorate our vineyards

## TRAINING

Production Area - **Alcamo (TP)**  
Location of the vineyards - **Patti Piccolo**  
Grape Varieties - **nero d'avola**  
Exposition - **north, north west**  
Altitude - **300-350 meters above the sea level**  
Soil type - **moderate fine texture**  
Planting year - **2005**  
Planting density vine per hectare - **5.200**  
Training system - **vertical trellis**  
Pruning - **guyot 6 buds**  
Yield per plant (kg) - **2,28 kg**  
Harvest period - **end of September**  
Harvest system - **manual**

## VINIFICATION

Press - **soft pressing**  
Maceration of skins in days - **10**  
Fermentation equipment - **steel fermenters**  
Fermentation temperature in °C - **22- 24**  
Duration of the fermentation in days - **8**  
Malolactic fermentation - **yes**  
Maturation in steel vessels - **6 months**  
Bottling period - **1 month**

## OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol **14**  
Residual sugar - **2,30 g/l**

## ORGANOLEPTIC CHARACTERISTIC

Colour - **intense ruby red**  
Bouquet - **intense scent of ripe red fruits, blackberries, cherries completed by vanilla and spices notes**  
Flavour – **round and full bodied. The final tasting is persistent and with a distinctive taste of blackberries, cherries and plum**

It goes very well with red meat, it is the ideal pairing of a tuna steak.  
Excellent with cheeses, especially hard cheeses

Ideal service temperature **16 °C**

**RALLO** 1860