

# I.C. ONE<sup>®</sup>

italian wine

*Originating from the heart of ancient Sicily, this Nero d'Avola will delight even today's demanding palate.*



Qualification: I.G.T. Sicilia;  
Grapes: Nero d'Avola;  
Color: ruby red with violet shade;  
Scent: red fruit with balanced aromas of prune and cherry;  
Taste: full-bodied with soft tannins;  
Alcoholic content: 13,5% vol.;  
Ageing: in tank and in bottle;  
Serving temperature: 18° - 20° C/64° - 68° F.

Training system: contropalliera;  
Pruning system: spur pruned cordon;  
Yield: low yield per hectare/acre;  
Harvest period: second half of September;  
Altitude: 15 - 300 m/50 - 1000 feet;  
Harvesting method: traditional hand picking.

Wine-Making: the bunch is destemmed, fermentation with selected yeast, maceration on the skins, pumping over per day 2 - 3;  
Fermentation/Maceration period: 1 - 2 weeks;  
Fermentation temperature: 22° - 24° C/72° - 75° F.

## *Drink it at your leisure*

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