

SENSE

NERO D'AVOLA

Sense is made only from Nero d'Avola grapes grown in an ancient vineyard of low-pruned vines. In order to maintain its purity, Sense has chosen not to be filtered and to pass straight from the tank to the bottle.

Qualification: I.G.T. Sicilia

Grapes: Nero d'Avola

Color: ruby red with violet shade

Scent: intense and elegant with note of cherry and fruits of wood

Taste: full-bodied with soft tannins, persistent

Alcoholic content: 14% vol

Deadline: 5/6 years with a perfect conservation

Ageing: in tank and in bottle

Serving: 18-20° C/64-68° F

Training system: alberello

Pruning system: short

Yield: low yield per hectare/acre

Harvest period: second half of September

Altitude: 50 - 100 feet

Grape-picking: manual harvest and moved in box to cold store

Type of press: soft press

Method of extraction: pumping over

Wine-making: the bunch is destemmed, fermentation with selected yeast, maceration on the skins, 2-3 pumping over per day

Fermentation period: 1-2 weeks

Fermentation temperature: 22-24° C/72-75° F

Maceration period: 1-2 weeks