

# Nero d'Avola



## Ishac

*A Nero d'Avola varietal  
Only perfectly ripe grapes with  
a good acidity and a not too  
high percentage of sugars are  
used. The grapes are fermented  
on their skins for twelve months  
in oak vats, the cap is punched  
down by hand. The wine is  
aged in large casks for a year.  
Dark ruby red in colour, it is a  
flavoursome wine with rich  
aromas of ripe soft  
fruit, sour cherry.*

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Grape variety :	Nero d'Avola
Fermentation :	on their skins in open oak vats, without any addition of sulphites and selected yeasts
Acidità totale :	6,4
Alcohol :	13% Ph 3,3
Residual sugar :	2,9 g/l
Total sulphites :	40 mg/l