

Micina Nero d'Avola/Nerello Mascalese

Key features



Grape Variety Nero d'Avola, Nerello Mascalese



Country Italy



% _{ABV 13%}



Style Full & Opulent



Vintage 2011



Region Sicily

Cantina Cellaro is a solid and historical reality in the area of Sambuca di Sicilia. After a strategic agreement between Cantina Cellaro and Farnese Vini, the range of the wines has been revised, both in their images and in their production systems. Since the winery has extended vineyards, thanks to its partners, the mapping and the classification of the vineyards have begun, choosing the most ideal ones and beginning with the production of each grape variety. Even thought there is a very big range of grape varieties, the priority has been given to the local ones, like Nero D'Avola and Nerello Mascalese. Lots of experiments of maturation and of vinification have been done for these local grape varieties. The quality of the project Cantina Cellaro is granted by the technical experience of Filippo Baccalaro, with the collaboration in loco of the wine specialist Vito Giovinco.

After a very long maceration, the wine is put into barriques where the malolactic fermentation and the ageing take place.

Deep ruby red, the aroma is full of red fruits and hints of spice, with a pleasant balsamic note.

PROVA DA SAFRA 2012.

Gnocchi ripieni al gorgonzola e Banoffi. Jantar na Cantina do Délio em 07/11/2013 com a Turma dos Comunitários.