

# LIA

## NERO D'AVOLA ROSÉ



<b>Grape variety</b>	Nero d'Avola 100%
<b>Alcohol content</b>	12%
<b>Appellation</b>	D.O.C. Sicilia
<b>Area of production</b>	South-west Sicily; vineyards at Mazara del Vallo
<b>Terroir</b>	Altitude at sea level; Mainly sandy soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
<b>Vineyards</b>	Guyot training system; Yield per hectare: 80 q/h
<b>Harvest</b>	It takes place at the beginning of september at night time.
<b>Winemaking</b>	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 12 days.
<b>Aging</b>	Then the wine stays into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
<b>Sensory analysis</b>	Light rose colour. Lia on the nose gives intense aromas of fresh fruit like strawberry and mango with delicate smells of mint and pink pepper. Lia is light-bodied with silky tannins and it has a high acidity. On the palate, there are flavours of black cherry, pomegranate, and an aromatic note of fennel.
<b>Food matching</b>	It goes well with spicy food and dishes with tomato sauce. It is amazing also if paired with raw prawns and exotic fruit salads.
<b>Best to enjoy</b>	In a tulip shape glass at 8° C temperature.

**Do you know that:** Lia is a character from Giovanni Verga's novel (Malavoglia). She was the youngest of 5 siblings, but she stood out because she was very beautiful and sensitive, unlike the rest of her family.

### Recycle

Stopper: **Organic** Cork FOR51  
Capsule: **Plastic** Pvc C/PVC90  
Bottle: **Glass** Green Glass GL71



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