Wine from Sicily Island (Italy)

Nero d'Avola

The "Miccina" vineyard, raised to espalier gives beyond fifteen years, donates us grapes of large value. Collections still manually, come vinificate with the maximum cure. This "Seven Aje", been born from the union of Black of Avola and Syrah grapes , gives off the peculiar characteristics of both the vineyard in a lot of scents and tasted wrapped in an intense red color steal.

You before to drink it, the wine have to stay to 18 degrees opening the bottle in an hour in advance.

VINO *Nero d'Avola* 100%, Sicilia IGT

FROM SICILIA.
Vineyard: Nero d'Avola.
Grape: Nero d'Avola
Form of breeding: To espalier with pruning "Guyot"
Bottle from cl. 75 and cardboard from 6 bottles

NOTES Organoleptic
 Ruby red in color.
Alcohol content 12%.
Bouquet: Pleasantly vinous.
Dry taste harmonious.
Serving temperature 16-18 ° C.
Recommended glass: Ballon.
Excellent with meats and cheeses.

The grapes are harvested by hand at maturity reached between September and October. Follows proper maceration for the perfect extraction of fragrances and colors.

VINO *ESCOPAZZO BIANCO.* Sicilia IGT

FROM SICILY.

Grapes: Inzolia - Cataratto
Grapes: Inzolia 60% - 40% Cataratto

Training system: Espalier pruning with "Guyot"

Packaging: bottle of cl. 75 and 6 bottles
NOTES organoleptic
Straw yellow with green highlights.
Alcohol content 11.5%.
Bouquet: Fruity.
Taste fresh persistent.
Serving temperature 10 ° C.
Recommended glass: Tulip.
Great for appetizers and fish.

The grapes are harvested by hand at maturity reached between September and October. Soft pressing with membrane presses. Follows proper cooling and temperature-controlled fermentation.

IRIS WHITE WINE. Sicilia IGT

FROM SICILY.
Grapes: Inzolia - Chardonnay
Grapes: 50%
Training System:
Espalier pruning with "Guyot"
Packaging: bottle of cl. 75 and 6 bottles

NOTES organoleptic
Straw.
Alcohol content 12%.
Bouquet: Fruity.
Taste fresh soft and persistent.
Serving temperature 10 ° C.
Recommended glass: Tulip. Great for appetizers, shellfish and fish.

The grapes are harvested by hand at maturity reached between September and October.

Soft pressing with membrane presses. Follows proper cooling and temperature-controlled fermentation.

BIG TRADERS COLLECTION

Special wine.

Listed wine - a product designed for true connoisseurs who can appreciate the quality of the wines.

Nero d'Avola " Foglio Cinquanta": Wine known throughout the world. Its feature is that it is as individual as the place where the grapes were grown and how the person who made the wine. We strongly encourage you to try.

Passito Malvasia: Typical Sicilian sweet dessert wine with a fruity aroma and flavor, which is made from withered berries. Minimum 18% of the fortress. The wines of this type are maintained at least 6 months. The volume of production is small. Ideally suitable for desserts and fruits, cheese with noble mold, can also be used as an aperitif.

Mamertino and Baldovino Rosato: Typical Sicilian wines with unique flavor, are also unique because the vine, grows on volcanic soil and is very well situated in relation to the sun. The same characteristic of such wines as Nero d'Avola and Malvasia.

Wine	Grapes	Type	Vintage	Cont.	Case	Price
Mamertino (White)	Grillo - Inzolia	DOC	2009	75 cl	6	€ 8,90
Mamertino (Red)	Nero D'Avola - Nocera	DOC	2008	75 cl	6	€ 9,50
Zibibbo (Sweet)	Zibibbo	IGT	2008	75 cl	6	€ 8,80
Moscato (Sweet)	Moscato	IGT	2008	75 cl	6	€ 8,80
Malvasia (Sweet)	Malvasia	IGT	2008	75 cl	6	€ 8,90
Zibibbo Amfhora	Zibibbo	IGT	2008	50 cl	6	€ 16,50
Moscato Amfhora	Moscato	IGT	2008	50 cl	6	€ 16,50
Malvasia Amfhora	Malvasia	IGT	2008	50 cl	6	€ 16,70
Vino Alla Mandorla (Aromatized)	-----	--	--	75 cl	6	€ 9,70
Vino Mandorla Amfhora	-----	--	--	50 cl	6	€ 16,70
Foglio Cinquanta (Red)	Nero d'Avola	IGT	2006	75 cl	6	€ 9,50
Sette Aje Nero d'Avola - Syrah	Nero d'Avola	IGT	2006	75 cl	6	€ 9,50

PRICES ARE GUIDE ONLY.

The offer will be made on specific request and based on the amount