

VUALÀ

NERO D'AVOLA

A garnet red wine with purple edges brilliantly expressing, soft tannins and good acidity on the palate in perfect balance with the nose. The label recalls Sulla flowers which bring nitrogen to the soil, nourishing the vineyard.

Caruso & Minini's Vualà is the result of a careful selection of hand-harvested Nero d'Avola grapes. The winemaking process requires that 50% of Nero d'Avola ages in 225-litre barriques and the other 50% ages in stainless steel tanks, in both cases for two months.

The bottle maturation step requires 2 months playing a key role to define the aromatic profile of this red wine. An intriguing and fruity Nero d'Avola expressing roundness and a truly harmonious finish.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Garnet red color with violet hues

AROMA: Lively bouquet disclosing spicy fruit notes and remarkable cherry flavour

PALATE: A really interesting acidity, incredible balanced and soft tannins, a harmonious and persistent finish

HOW TO TASTE

FOOD MATCH: Roast meats, mature cheese and mushroom dishes - based

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 35.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Nero d'Avola

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North / North-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 50% in 225 lt barrique, 50% in steel tanks

WINE LIFE: 5 years

COLLECTIONS

THE FLORALS

