

Sorante 2017 – Cru

Sorante is music and elegance as the name it bears. In heraldry, it identifies "a bird that flies off", an image perfectly suited to our 100% Nero d'Avola, which grows in perfect symbiosis with the fauna of the WWF oasis Lago Preola and Gorghi Tondi. The most mature and elegant expression of our award-winning Nero d'Avola, full-bodied and intense, acclaimed in prestigious national and international competitions.

Classification: PDO Sicilia

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, Ramisella district, at an altitude of about 25 m a.s.l. (about 80 ft)

Grapes: 100% Nero d'Avola

Alcohol content: 14.5%

Tasting notes: intense ruby red color. To the nose is enveloping, persistent, with aromas of cherry, ripe plum and gooseberry. On the palate it is warm, harmonious and velvety, with a slightly spicy finish and an important aromatic persistence

Pairings: ideal with aged cheeses, cold cuts, grilled red meats and braised game. Serve at 16-18 °C (61-64.5 °F)

First vintage: 2008

Bottles produced: 5,300

Information on the vineyards: Sorante grapes come from vineyards of about 20 years, whose density is 4,000 vines per hectare, with a production of about 7.5 tons

Soil: Flat, of medium texture with a tendency to clayey





Training and pruning system: Cane pruning with single Guyot

Harvest: Second decade of September

Vinification: Fermentation in stainless steel, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed.

Aging: In second and third fill French oak *barrels* for 12 months, 3 months in stainless steel and a further 3 months in the bottle