TONNINO
AZIENDA VITIVINICOLA

Estate Produced Sicily, Italy

The Tonnino family has always cultivated its land with a passion for tradition, a deep respect for the territory and attention to technological innovation. Nestled in a beautiful landscape at an altitude of 200-450 meters above sea level, the Tonnino estate benefits from the unique features of the local environment. The microclimate offers the perfect balance of sunlight and temperatures, and it allows for the ideal ripening of grapes and the preservation of a wealth of aromas, which are later revealed and savored in every glass of Tonnino wine.

TONNINO Nero d'Avola 2018

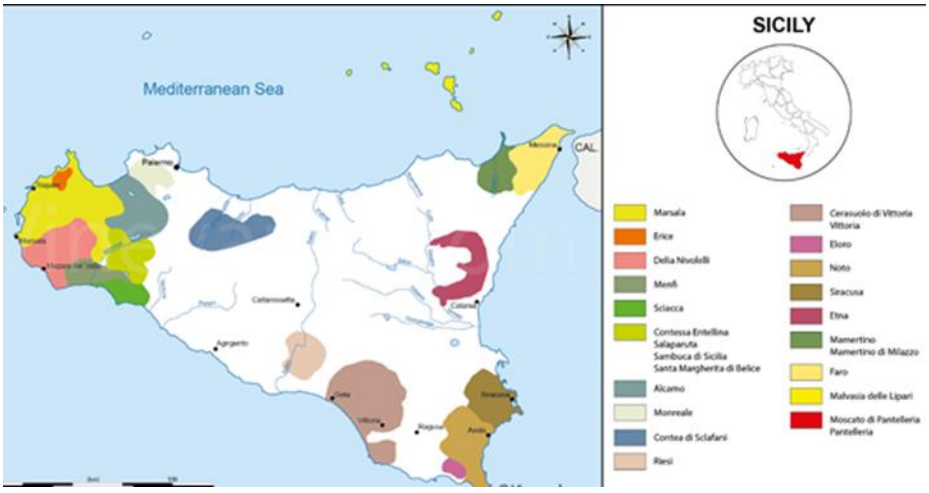
Variety: 100% Nero d'Avola

Appellation: Sicily "Terre Siciliane" I.G.P. – Red Wine
Soil: Grown in Sicily in a mixture of clayey and sandy soil about 200-300 meters above sea level and with a density of 4,000 plants per hectare.
Vineyard: Contessa Entellina hills
Grape output per hectare: 100-120 quintals
Farming System: Espalier with guyot pruning

Harvest: Grapes are harvested in the middle of September when they are fully ripe.
Winemaking: Harvested at the right phenolic ripeness and vinified with a 12-15 day long maceration at 79° F. Afterwards, the wine is matured in stainless steel tanks for 4 months before being bottled.

Characteristics: A deep red color with purple tones. The bouquet consists of blackberries and ripe cherries. A full mid-body wine that is nicely rounded with tannins. It contains a balanced acidity and persistency with a fruity finish.

Food Pairing: Perfect with grilled meats, spaghetti with pesto sauce and seasoned pecorino cheese. Best served at 63° F. Can be served immediately after uncorking. **Tonino Nero d'Avola 2015 - Wine Enthusiast 88**



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