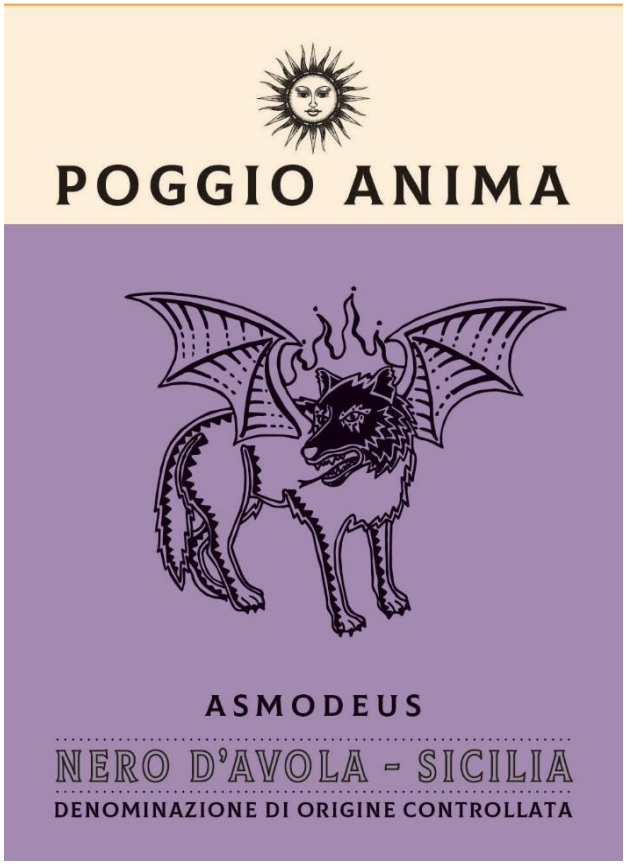
POGGIO ANIMA



ASMODEUS NERO D'AVOLA 2021 DOC SICILIA

VARIETALS	100 % Nero d'Avola
VINEYARDS	The vineyards are located in central Sicily, in the province of Caltanissetta, at about 500metres above sea level. The altitude, together with the distance from the sea, provides for excellent diurnal variety where the warm Sicilian sun is alternated with fresh, cool evenings, ensuring great condition for ripening the grapes. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning.
HARVEST	Mid september
VINIFICATION	De-stemming and maceration for 12 - 15 days at 25 C° with frequent delestage. Soft press and vinification in temperature controlled stainless steel vats. Deuxieme passage in french and american oak for 3 months.
TASTING NOTES	Ruby coloured wine with notes of cheries of plums, cherries and blueberries. Well balanced on the palate with lots of red fruit and spice characters, soft tannins and a long, elegant finish
FOOD	To be enjoyed at its best with grilled lamb, a nice steak, a vegetarian risotto or even meaty fish dishes.
TECH INFO	Alc: 13,25 %; Tot Acid: 5,2 g/l; Res Sug: 4,87 g/l;