

Corvo Riserva



VINTAGE

2020

TYPE

Reserve red wine

DESIGNATION OF ORIGIN

Sicilia Doc

GRAPE PRODUCTION AREA

South-central Sicily

GRAPES

Nero D'Avola

ALTITUDE

50-300 metres above sea level

CLIMATE

The year 2020 was marked by a cool spring with delayed rainfall, which ensured that the vines had sufficient water reserves. In fact, despite the particularly high summer temperatures, the water reserves, the well-ventilated and dry climate, and the excellent day/night temperature variations played a key role in allowing the grapes to ripen perfectly, resulting in a late harvest

HARVEST

From the first week to the fourth week of September



VINIFICATION

Vinification takes place by controlling the fermentation temperature and maceration of the skins in order to extract the potential aromas and palatability developed on the vine. After vinification, the wine rests in concrete tanks, awaiting malolactic fermentation and enriching itself through the lysis of the fermenting yeasts

AGEING

Nero D'Avola Riserva is a blend of different ageing processes, with some wines ageing for at least two years in oak barrels, others in concrete vats and still others in steel containers to preserve their tannins. After the ageing process, they spend at least one month in the bottle before being put on the market

Tasting notes



Colour

Deep red in colour with purple tinges



Bouquet

Cherry and sour cherry combine with hints of tobacco and dark chocolate



Flavour

Full-bodied on the palate, it has a well-balanced body and freshness



Wine longevity

more than 3 years



Alcohol content

14% vol.



Pairings

It goes well with mature cheeses, flavourful first courses and game dishes



Serving temperature

14-16° C



First vintage produced

2020



Formats

75 cl