

*In 2019, Colomba Platino Nero d'Avola was introduced to compliment the Insolia. The Nero d'Avola features a soft body, fruity structure and bold notes of Maraschino cherry and with a touch of spice.*

- What:** 100% Nero d'Avola
- Where:** Agrigento & Calstinetta / Average 900' in elevation
- Vineyards:** Mixed Clay and silica soils farmed sustainably  
Vertical Shoot Trellis with 4,500 plants per hectare
- Harvest:** By Hand in mid-late September
- Cellar:** Soft pressing, after destemming and cold maceration  
Low temperature fermentation to preserve fresh flavors followed by malolactic fermentation; 10-12 months in oak
- Taste:** Deep ruby color with aromas and flavors of cherries, spice and black fruits. Soft tannins and velvety finish on the palate



#### WHAT IS IT?

Sicily's most important red varietal – a cousin of **MALBEC**. Can be medium to full bodied style and boast flavors of black cherry and tobacco.

#### WHAT DOES IT TASTE LIKE?



BLACK CHERRY BLACK PLUM



LICORICE TOBACCO



CHILI PEPPER

#### WHAT DOES IT PAIR WITH?



# COLOMBA PLATINO