

# Rosso di pietra

**Eloro DOC** wine made from the area's main grape variety, namely **Nero d'Avola**.

Fresh and fruity with hints of cherries and plums. Balanced, soft and full in the mouth with good acidity and evolving tannins.



## WINE DATASHEET

## Rosso di pietra



**Year of production:** 2021  
**Tipology:** DOC Eloro  
**Category:** Red  
**Grape variety:** 100% Nero d'Avola  
**Color:** Brilliant red



**Vinification:** Fermentation with native yeasts after preparation of a pied de cuve. Temperature-controlled maceration on 24/26 degrees for about 8 days. Aging in stone vats for 10/12 months



**Soil type:** Limestone on marl and trub substrate  
**Training method:** Spurred cordon counter-espalier. Density about 4200 vines/ha



**Olfactory and taste notes:** Fresh and fruity with hints of cherries, plums, black pepper, and mineral notes of stone. Balanced, smooth, and full-bodied with good acidity and evolving tannins.



**Pairings:** Spicy dishes, aged cheeses, grilled meats, roasts, red tuna, vegetable dishes



**Harvest time:**  
By hand in the second decade of September



**Serving temperature:** 16°C  
**Alcohol content:** 13%



TENUTA LA FAVOLA