



**Area of Origin:**

Sicily

**Alcohol percentage:**

14,5%

**Grape Variety:**

Nero d'Avola - Cabernet Sauvignon

**Vinification:**

Grapes come from the area around Trapani, where vineyards are at about 300-400 metres above sea level. The soil is cultivated following the Guyot system and with a limited number of harvests per hectare. In mid September bunches are harvested, stalks are removed and grapes are pressed. The must is left on skins for about 15-18 days so that it slowly softens. After fermentation, a part of the wine will be aged in French oak barriques.

**Tasting Notes:**

This full-bodied yet balanced red wine is produced from Nero d'Avola and Cabernet grapes, which ripened under Sicilian sun and were harvested by hand. The intense aroma recalls all the Mediterranean sensations.

**Food Pairing Notes:**

Excellent companion to savoury first courses, red meat, game and roasted meat.

**Serving Temperature:** 16-18 °C



**GIORDANO**

**Rinforzato  
Nero d'Avola  
Cabernet Sauvignon  
Terre Siciliane**

*Indicazione Geografica Tipica*

**Giordano Vini S.p.A.**

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