



**ASSULI**  
— Baglio —

**LORLANDO**

TERRE SICILIANE  
Indicazione Geografica Tipica

NERO D'AVOLA

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# LORLANDO

Terre Siciliane  
Indicazione Geografica Tipica  
**NERO D'AVOLA**



**Typology:** red

**Classification:** IGT (Indicazione Geografica Tipica) Terre Siciliane

**Grapes:** Nero d'Avola 100%

**Production area:** Mazara del Vallo (TP), northwestern Sicily (Italy)

**Soil type:** medium texture soil rich of stones and pebbles with a good mineral endowment

**Altitude:** 100/150 meters a.s.l.

**Viticulture:** spurred cordon system with a medium-high plant density (5000 plants/ha)

**Climate:** insular-mediterranean with mild winters and breezy summers

**Harvest period:** from the mid to the end of August, depending each year on the ripening of grapes

**Vinification:** soft pressing and destemming from 10 up to 15 days, depending on the vintage. The extraction takes place through traditional pumpings. Fermentation temperature: 26°C

**Ageing:** after malolactic fermentation, 3/4 months in stainless steel tanks, then in bottles for other 3/4 months

**Alcohol content:** 13,5%

## TASTING NOTES

*Visual:* intense ruby red with purple hues

*Olfactory:* intense aromas of ripe red fruit

*Taste:* good balance with soft tannins

**Pairing:** excellent with medium-aged cheese and roasted meat with potatoes

**Serving Temperature:** 17/18° C



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Via Archi 9  
91100 Trapani (TP)  
Sicilia · Italy  
T. +39 0923 547267  
F. +39 0923 548690  
info@assuli.it  
[www.assuli.it](http://www.assuli.it)