



## Micina

*Nero d'Avola – Nerello Mascalese  
Sicilia Igt*

**Varieties:** Nero d'Avola 60% -  
Nerello Mascalese 40%.

**Production area:** Sambuca di Sicilia  
(Agrigento).

**Vinification:** after a very long  
fermentation with maceration, the  
wine is put into barriques where the  
malolactic fermentation and the ageing  
take place.

**Sensory features:** deep ruby red, the  
aroma is full of red fruits and hints of  
spice, with a pleasant balsamic note.

**Best served with:** it matches  
perfectly well with rich dishes made  
with red meat, boar with Sicilian sauce  
and aromatic herbs, a typical dish of  
Sambuca di Sicilia.

**Serving temperature:** 16-18°C.

**%vol:** 13,50

**Vintage:** 2015