



TENUTA
STOCCATELLO

AGRICOLTORI DAL 1923



AVOCÀ

Avocà was born in honour of my grandfather, Renzo Barbera. A story of great fondness that made Menfi great and that today Tenuta Stoccatello wants to narrate through an idea of a contemporary Nero d'Avola and daughter of the territory in which it originates. Ruby red in colour, it reveals classic varietal notes in the glass. The taste has a good body supported by a good acidity that underlines the balance that distinguishes it.

Renzo Barbera



AGRONOMIC DATA

GRAPE VARIETY USED: Nero d'Avola
VINEYARD LOCATION AREA: Menfi c/da Stoccatello.
ALTITUDE: 200m above sea level.
DENOMINATION: Doc Sicily
SOIL TYPE: sandy clayey mix.
ORIENTATION AND EXPOSURE OF THE VINES: East-West.
TRAINING SYSTEM: trellis.
PRUNING SYSTEM: Guyot
GRAPE YIELD, QUINTALS PER Ha: 80
PLANT DENSITY PER HA: 4,500
HARVEST PERIOD: first ten days of September.



TASTING

VISUAL EXAMINATION: Ruby red
OLFACTORY EXAMINATION: Strong fruity scents emerge decisively: wild berries, currants, blueberries but also wild blackberries and slightly ripe cherries give way to herbaceous notes; a light but evident spiciness evokes green pepper and the sweetness of vanilla. Notes of cocoa and a very light toasting emerge on the finish.
OLFACTORY TASTE EXAMINATION: Dry and warm, full-bodied and good acidity, tannins present but not overwhelming. The balance is splendid and with a very pleasant long finish, it leaves a clean mouth pervaded by olfactory notes that are faithfully reproduced.



OENOLOGICAL DATA

ALCOHOL CONTENT: 14 % volume
RED VINIFICATION: soft pressing, fermentation at controlled temperature
MALOLACTIC FERMENTATION: Yes
AGING: in stainless steel tanks for three months, with a further three months in barrique for a second phase and successively bottling, before being marketed.