



BARONE MONTALTO

NERO D'AVOLA-CABERNET SAUVIGNON IGT TERRE SICILIANE PINOT GRIGIO IGT TERRE SICILIANE ROSSO PASSIVENTO IGT TERRE SICILIANE

BRAND Barone Montalto

VARIETY Nero d'Avola-Cabernet Sauvignon/Pinot Grigio/Passivento

ALC. VOL 13,5% (Nero d'Avola), 12% (Pinot Grigio), 13,5% (Passivento)

PRODUCTION AREA

Sicily, Italy

SOIL

Medium textured soil, silt clay composition, high content of organic matter.
Mediterranean climate

TASTING NOTES AND FOOD PAIRING

Nero d'Avola-Cabernet Sauvignon, Terre Siciliane IGT

Dark garnet black color. Fruity aromas and flavors of chocolate raisins and cherries, blood orange glazed prunes, creme brulee, and pomace with a satiny, vibrant, fruity medium-to-full body and a tingling, medium-length roasted and smoked nuts and earth finish with coating tannins and a suggestion of oak. A sunny, lightly earthy, food-friendly Sicilian red blend.

Pinot Grigio

Silvery straw color. Bright, citrusy aromas and flavors of lemon curd, peach, and nuts with a silky, tangy, fruity medium body and a tingling, intriguing, medium-length apricots and clementines in cream, honeycrisp apple, and minerals finish with fine, fruit tannins and no oak. A deliciously fruity and refreshing pinot grigio that is sure to please.

Rosso Passivento

Red, dark and intense. Opulent nose of candied figs and ripe fruit, full bodied, balanced both in roundness and persistence. It particularly suits fatty and tasty dishes. It goes well with foie gras patè, salami and delicatessen meats. It perfectly matches the typical oven baked baby pork.

PACKAGING INFORMATION

Unit size 750ml

UPC Code 187255000334 (Nero d'Avola Cabernet Sauvignon)
187255000310 (Pinot Grigio)
187255000488 (Passivento)

