



CUSUMANO

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Territoriali

NOÀ

I.G.T. Sicilia.



Grape

Nero d'Avola 40%, Merlot 30%, Cabernet Sauvignon 30%.

Zone of production

Presti e Pegni, *Alcamo (TP)*.

Exposure

Nero d'Avola to the South, Merlot to the South-east, Cabernet Sauvignon to the South, South-east.

Average age of the vines

12 years

Cultivation

Espallier, at a density of 5000 plants per hectare.

Production

5000 kg of grapes per hectare.

Grape harvest

Manual, in the first ten days of September.

Vinification

Elimination of stalks and fermentation at a controlled temperature of 28°-30°C for 10 to 15 days. Malolactic fermentation in oak carati and fining in the same for 12 months, with successive fining in the bottle.

Palmarès

Noà 2007

2 Red Glasses, Gambero Rosso

Noà 2006

90 Points, Robert Parker

5 Grapes, Duemila Vini

Wine of the year, Italia Vini 2009 di Civiltà del Bere

2 Red Glasses, Gambero Rosso

Noà 2005

Silver Medal, Best in Class, Wine&Spirits Competition 2008

3 Glasses, Gambero Rosso

92 Points, Robert Parker

Recommended Wine, Decanter Aprile 2008

5 Stars, Vini di Sicilia 2008

Yearbook of Best Wines, Luca Maroni

Noà 2004

3 Glasses, Gambero Rosso

5 Grapes, Duemila Vini

Yearbook of Best Wines, Luca Maroni

Noà 2003

3 Glasses, Gambero Rosso

Yearbook of Best Wines, Luca Maroni

Noà 2002

90 Points, Robert Parker

Yearbook of Best Wines, Luca Maroni

5 Grapes, Duemila Vini

Noà 2001

5 Grapes, Duemila Vini

Gold Medal, Wine&Spirits

Silver Medal, International Wine Challenge

Noà 2000

3 Glasses, Gambero Rosso

Silver Medal, Concours Mondial de Bruxelles