



Sicilia DOC Nero d'Avola

Production area: SICILY

Alcohol content: 13% Vol.

Grapes: NERO D'AVOLA



VINIFICATION

Certainly, one of the most famous Sicilian varieties, Nero d'Avola matures around the first ten days of September. This wine is obtained from grapes that have reached perfect aromatic and polyphenolic maturation. Destemming and alcoholic fermentation with the skins occur for 6-10 days at 21-24°C. Malolactic Fermentation occurs with selected bacteria.

TASTING NOTES

Colour: Ruby red.

Bouquet: Hints of red fruits, plums, and black cherries.

Taste: Warm, full-bodied and harmonious.

FOOD PAIRINGS

Ideal with spicy Pasta dishes and grilled red meats.

Service Temperature: 16/18°C.

CURIOSITY

Nero d'Avola (Italian pronunciation: ['nero 'davola]; "Black of Avola" in Italian) is "the most important red wine grape in Sicily and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery scents. It also contributes to Marsala blends.

"The Black Grape of Avola" appears to have been selected by growers near Avola (a small town in south east Sicily) several hundred years ago. Initially, it was confined to the southern tip of the island but more recently has spread throughout the island. The vine likes hot and arid climates.

AUTHORITATIVE OPINION

"There is a lot of character here for the money, in an open knit, soft yet balanced quite intense wine. Nero d'Avola's cranberry fruit aromas are particularly noted as well as lifted rosemary like herbality and florals - almost an exaggeration of the genre. [...] The tannins are soft, the length is excellent." - David Lawrason, 90 pts

