

Single Variety – Nero d'Avola

VINTAGE

2024

TYPE

Organic red wine

DESIGNATION OF ORIGIN

Sicily
Controlled Designation of Origin

PRODUCTION AREA

South-central Sicily

GRAPE VARIETY

Nero D'Avola

ALTITUDE

More than 200 metres above sea level

GROWING YEAR

Sicily has experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall

HARVEST

At the end of August

VINIFICATION

Once the stems have been removed and the grapes gently pressed, they are transferred to the fermenting vat, where the temperature is controlled to initiate alcoholic fermentation and maceration of the skins. After fermenting, the skins are left to macerate in the wine for at least five days. The resulting wine then undergoes a natural malolactic fermentation and is left to rest on its own yeasts in steel tanks until it is bottled

AGEING

Once it has been bottled, it is kept in the cellars for a month before being put on the market



Tasting notes



Colour

Vibrant red with purple tinges



Bouquet

Intense notes of wild sour cherry and red plum



Flavour

Well-orchestrated and rich. Perfectly balanced taste with aromas of red berries. Rich and enveloping on the palate



Wine longevity

More than three years



Alcohol content

13.5% vol.



Pairings

It pairs well with Mediterranean cuisine, pasta pies, grilled meats and medium mature cheeses



Serving temperature

14-16 °C



First vintage produced

2022



Formats

75 cl