

SICILIANI NERO D'AVOLA

An enjoyable and fresh expression of unoaked Nero d'Avola from the family's young vines in Contessa Entellina (PA). Aging in stainless steel exalts the aromatics and fruitiness where wild berries and plum stand out. The palate is soft yet fresh with a delicate complexity.



CHARACTERISTICS

Denomination DOC Sicily

Variety Nero d'Avola 100%

Alcohol 13.5%

Production 30,000 bottles

Vineyard Miccina in Contessa Entellina, grown on mixed clay and volcanic tuff soils, organic cultivation.

Altitude 1,300 to 1,600 feet

Soil Clay mix and volcanic Tuff

Vinification Destemmed grapes are fermented in stainless steel, on the skins for about 12 days, followed by soft pressing.

Aging 18 months in stainless steel.

Production philosophy Certified organic, Vegan Friendly

DESCRIPTION

Siciliani Nero d'Avola is hand-made from organically cultivated vineyards in Contessa Entellina, Palermo. A Nero d'Avola fully representative of Sicily, and the Terre Sicane zone. It shows a pureness of expression and a mix between enveloping softness and expressive flavor.

Hand picked grapes are selected from young vines planted on the family vineyards in Contessa Entellina. Destemmed grapes are fermented in stainless steel and the wine is aged unoaked.

An enjoyable and fresh expression of Nero d'Avola. Aging in stainless steel exalts the aromatics and fruitiness where violets, wild berries and plums stand out. The palate is soft yet fresh with a delicate complexity.

Color Bright ruby red

Aroma Hints of plum, violet notes and pleasant spicy notes

Flavor Fruit forward with soft tannins and a savory, fresh finish

AWARDS

89 points - International Wine Review - 2017 vintage