

NERO D'AVOLA



Region: Terre Siciliane IGP, Sicilia, Italy

Description: From the vineyard based in contrada Bausa in Marsala the Nero D'Avola grapes are manually harvested toward the end of September. The grapes are left macerating on skins for 15 days; a following hand pressing follows. Absolutely no inoculation it is done, both for alcoholic fermentation and malolactic. Wine rests in stainless steel for about a year before bottling and fining another 6 months. The result is a wine with an intense deep red in color. The nose is of ripe cherry, black mulberry, anisette, capers and cocoa. In the mouth is full yet vibrant with flavors similar to the nose. Long finish.

Temperature of serving 65-68F