

Nero d'Avola DOC

Origin

Country	Italy
Wine Region	Sicily DOC
Winery	Messer del Fauno

Technical Data

Grape Varieties	Nero d'Avola
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	The grapes mature in 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.
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Ageing	In stainless steel tank at a constant low temperature before bottling.
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Description

In Brief	Nero d'Avola is the most important red wine grape in Sicily and is one of Italy's most important indigenous grape 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 flavours. It also contributes to Marsala blends. "The Black Grape of Avola" appears to have been selected by growers near Avola several hundred years ago. Initially, it was confined to the southern tip of the island but more recently has spread throughout the island.
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Tasting notes	Dark, dense ruby colour. Marvellous hints of red fruits and black cherries on the nose. The palate is very concentrated, powerful, and warm.
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Food Pairing	Ideal with spicy Pasta dishes and grilled red meats.
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