



NERO D'AVOLA 2019

Sicilia DOC

A young and seductive example of Nero D'Avola, very fruit driven and vibrant.

I MONOARIETALI CURATOLO ARINI



Vineyards

Our Nero d'Avola grows in Western Sicily in the Trapani district, at approx 200 m a.s.l.. The medium texture limestone soil and the perfect micro climate ensure perfect conditions for the ripening phases and for enhancing the concentration characteristics of the varietal. Vines are planted facing South using the trellis system, guyot pruning.

Wine making

After de-stemming and maceration of the skins for about 12 days, fermentation takes place during 15 days at a temperature of 24-26°C in stainless steel tanks. Part of the wine then spends about 6 months in used Gamba Oak barrels of 250 liters.

Harvest 2019

Due to a cold wet spring and the low temperatures during the beginning of summer, harvest has started almost 10 days later than usual, and has been down compared to recent years. On the other hand, quality has been exceptional, the plants were able to accumulate aromatic substances giving fragrant wines with rich and fruity aromas.

Variety

Nero d'Avola

Appearance

Ruby coloured with purple nuances

Nose

Lovely notes of violets, red cherries, plums and a hint of white pepper

Palate

Medium-bodied wine with beautifully intense red fruit characters matched by delicate notes of spices and juicy and soft tannins.

Food pairing

To be enjoyed at its best with grilled lamb, a nice steak, a vegetarian risotto or even meaty fish dishes

Technical info

Alc: 13,5% AT: 6.00g/l RS: 3,5 g/l pH: 3.35