



# Nero d'Avolo

*Sicilia IGP*



## Variety

100% Nero D'Avola



## Terroir

Sustainable farming practices over 295 acres. half sandy and clay with alkyl reaction due to the limestone.



## Winemaking

*Winemaker: Tonino Guzzo*

Malolactic fermentation followed by secondary fermentation in stainless steel tanks. Aged 10 months in oak barrels and another 2 months in the bottles before release.



## Production

XXX cases



*Castelucci Miano*

While we tend to think of Sicily as a bastion of magnificent white wines, Nero d'Avolo has staked claim to the majestic title of "the King of Sicilian red wines." Bold, robust and stalwart, the wine's deep red color is reminiscent of precious rubies and the rich, harmonious combination of dark cherries, wild raspberries, juicy plums and baking spices that opulently weave their way onto the palate like a lavish silk fabric that wraps up with a prolonged and regal finish.

## VARIETAL NOTES

Nero D'Avola translates to "Black of Avola." The grape gets its name from its extremely dark color and the fact that it is thought to have originated in the city of Avola in the south of Sicily. It is an important grape in Marsala blends and is known as "The King of Sicilian Reds" by locals. It commonly produces dark, thick, exotic wines that bring to mind Australian Shiraz or Rhone Syrah.

## FOOD PAIRING

Osso bucco, braised lamb shank, grilled red meats or wild game dishes.



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*Personally selected, hand-harvested wines  
from the best family vineyards.*