

REGION - Camporeale (Palermo), Sicily

APPELLATION - Sicilia D.O.C.

VARIETAL(S) - 100% Nero D'Avola

VINEYARD SIZE - 2.10 hectares (planted in 2005)

SOIL - Sand and clay

AGRICULTURE - certified organic

ANNUAL PRODUCTION - 395 cases

CELLARING POTENTIAL - 4 to 6 years

VINIFICATION

Grapes were manually harvested in small 8kg crates and de-stemmed by hand. Grapes were then transferred into temperature-controlled stainless steel fermenters where they were inoculated with selected yeasts. Primary fermentation was carried out at 23°C for 12 days with manual punchdowns after which the wine was racked off into stainless steel tanks where it underwent malolactic fermentation. Once malolactic fermentation was completed, the wine was transferred into tonneaux where it was allowed to age on its lees for 8 months until it was bottled. The wine rested in bottle for an additional 6 months before its release.

TASTING NOTES

NOSE - Dried smoked meat, bacon, smoked pepper, oregano, bay leaf, bouquet garni and brown sugar.

PALATE - Light body; medium acidity; and very smooth with round and plush tannins. Pure velvet in the mouth. Finishes on chocolate notes and red fruit.

