

Zigzagando



Nero d'Avola

GRAPES: 90% Nero d'Avola, 10% Merlot.

HARVEST : By hand, in different periods according to the different grapes.

VINIFICATION: The grapes were stemmed and pressed, and fermented in stainless steel tanks at controlled temperature (26°-28°); maceration on the skins. Malolactic fermentation took place in stainless steel tanks.

AGEING: The wines were assembled and matured in stainless steel for about 8 months.

The wine underwent a year period of bottle ageing.

TASTE: The wine is dark ruby red in color with a pleasant nose of clove and violets.

It has black and green peppers, hazelnuts and cassis on the palate.

FOOD MATCH: A remarkable companion with lamb chops; rare meat rounds out the wine, and its lush fruit acts like a classic sauce.

Avola, as it happens, is a wine-growing village in Southeastern Sicily, where the variety evolved through selection by vine growers centuries ago, and from where it has spread throughout the island.

