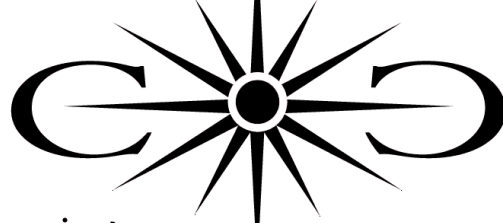


CASA CATELLI



indigenous italian wines

Nero D'Avola, IGT Sicily

About Nero D'Avola: Nero means black, while Avola is a small town in the southern east part of Sicily. Sicily was the most important Greek colony in the 5 century BC, and it's believed that Nero D'Avola was brought to Sicily by the Greeks. It grows in many different areas, although it may find the best conditions in the southern east part of Sicily, around the Ispica and Pachino towns (Siracusa province). Here the sandy soil and the nice ventilation from the sea provides the best condition to make the most structured Nero D'Avola. This varietal has a lot to offer, good colour, explosive fruit flavours, good structure and a propensity to age well. On the other hand, it may develop high acidity, that's why the sandy soil is important to prevent that. In the last 10 years the quality of the wines has significantly improved, with better care on the vineyards and more resources in the wineries. The results are outstanding.

Varietal: Nero D'Avola 100%

Vineyard Areas: IGT Sicily (area of Ispica and Val Di Noto)

Training system: double cordon and alberello

Vine density: 5,000 per hectare

Yield of grapes in wine: 68 HL/Ha

Soil: calcareous with good structure, medium density

Harvest: middle/late September

Wine-making: the grapes are gently stemmed and pressed. Then the fermentation starts at a controlled temperature of 25°, in contact with the skins which lasts between 7 to 10 days. The wine is left with the skins for another 7 days, thereafter it's racked. The bacteria are added and the malolactic fermentation takes place lasting about 7 days. The wine is then slightly filtered and separated from the residual yeasts and sediments, before settling.

Aging: 2 months in used French barrique and 3 months in the bottle

Alcohol: 13%

Winemaker's note: rich ruby red colour, intense and ethereal nose of dried flowers. On the palate it's soft and fruity with notes of cherries and spices that enhance the aromas. It has a long and elegant finish

Food Pairing: pasta tomatoes dish, grilled meat and game as well as tuna steak

Serving temperature: 18°-20° C (64° - 68°F)

Glass type: balloon



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