



Nero d'Avola–Shiraz Terre Siciliane IGP

Grapes: Nero d'Avola and Shiraz.

Vineyard area: both the Nero d'Avola and Shiraz grapes are grown in south west part of Sicily close to Trapani. The soil is sandy and rich in minerals. Vines are trained by the traditional “spalliera” method, producing about 80 hl/ha.

Harvest: both grape varieties are carefully harvested by hand in mid to late September. Partial picking is employed to select only the bunches that are perfectly mature.

Vinification: each grape variety is vinified separately. In both cases grapes are destemmed, but not crushed, allowing some to remain intact, and selected yeasts are added. Maceration lasts approximately 10 days for both Shiraz and Nero d'Avola. The must is fermented at 28–30°C, with remontage occurring at the beginning and delestage in the later part until fermentation is complete. Malolactic fermentation occurs in both wines immediately after primary fermentation, after which the two wines are blended together.

Tasting notes: deep red colour, rich and well balanced. The bouquet is fruity, floral and spicy, with hints of vanilla and tobacco. Round and full on the palate, with soft tannins, it's ideal served with mature cheese, oven-baked pasta, roasted meats.

