

FEUDO DI SANTA  
  
TRESA  
*insieme*

## Nero d'Avola Sicilia DOC

**Grapes:** 100% Nero d'Avola

**Vineyard area:** The grapes are grown on the 50 ha organic Feudo di Santa Tresa estate in Vittoria, South Eastern Sicily.

**Harvest:** The grapes are selected by hand in mid-September, brought to the winery in small containers and processed as quickly as possible

### What is an NSA wine?

Sulphur Dioxide is normally used to control various possible reactions in the winemaking process eg microbiological reactions and oxidation. While Sulphur Dioxide always occurs naturally during fermentation, the issue is not adding it in order to control the above conditions. If vinification is carried out absolutely meticulously and conditions are perfect, then there is no need to add Sulphur Dioxide.

### Why made an NSA wine?

Making a wine with no added sulphur results in a pure wine in its most natural state. Santa Tresa considers this to be the next logical step in becoming an estate which is even closer to nature than it already is as an organic producer.

**Vinification:** Incredible attention to detail must be applied when making an NSA wine, with maximum cleanliness throughout in order to reduce as much as possible any microbiological growth, apart from yeast for the primary fermentation and bacteria for the malolactic fermentation. Grapes are destemmed and softly crushed. Fermentation is done in the usual way, with pumping over taking place in the early part of the process. Once the fermentation is completed, we keep the skins in contact with the wine for about 3-4 days with a little pumping over in order to keep the "cap" wet. After racking, the wine is stored, making sure that no oxygen whatsoever comes into contact.

**Tasting notes:** Insieme is a wine which is really quite different, soft and round with the purest fruit flavours imaginable.

