

NERO ORO

Sicily's Black Gold

NERO D'AVOLA APPASSIMENTO SICILIA DOC

Grapes: A carefully selected blend of Nero d'Avola and dried Nero d'Avola grapes.

Vineyard area: We selected grapes from two specific areas of Sicily renowned for producing some of the best Nero d'Avola on the island – Belice and Agrigento, which are on the western coast.

Appassimento method: In mid-September, we make a selection of the best Nero d'Avola grapes, which are picked by hand. We dry our grapes using two distinct methods depending on the area the grapes come from. Both methods have been used in Sicily for centuries.

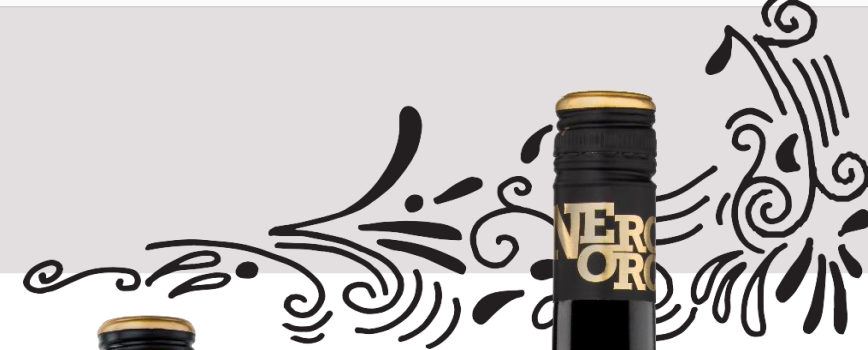
On the vine: Grapes are left on the vine for longer than usual, giving the most gentle and natural Appassimento process through dehydration on the vines.

On racks: Grapes are left to dry on racks for 15 days. The grapes are dried until they have lost 10-15% of their original weight.

Vinification: We use the softest possible vinification process with everything being done extremely gently. De-stemming is followed a particularly soft pressing. We use very frequent pumping over in the early part of fermentation. Immediate malolactic fermentation takes place.

Tasting notes: NeroOro Nero d'Avola Appassimento shows a very intense bouquet of fruits such as cherries, damsons and blackcurrants. On the palate this special blend is powerful, yet approachable, giving you a great depth of fruit and intense flavours.

Match with rich pasta dishes with meat based sauces and any red meat.



750 ml



1500 ml MAGNUM

