

# NERO ORO

Sicily's Black Gold



**Grapes:** a selection of the finest grapes of Nero d'Avola with a small portion of Frappato and Shiraz.

**Vineyard area:** The grapes are grown in the area of Vittoria, known for the production of excellent quality grapes since Greek times and particularly suited for grapes such as Nero d'Avola and Frappato, both indigenous to this area. The vineyards grow on a red sandy soil locally called "Ferretti" that produces grapes characterized by a great concentration and finesse.

**Harvest:** grapes are picked when perfectly ripen: Nero d'Avola and Shiraz in mid-September, Frappato about two weeks later.

**Vinification:** We use a very gentle vinification process - destemming is followed a particularly soft pressing and we use very frequent pumping over in the early part of fermentation. Once malolactic fermentation is completed the wines are blended together and aged in 30HL Slavonian oak barrels for about 12-18 months.

**Tasting notes:** NeroOro Riserva has a very deep red colour with a nice and powerful concentration of red berries and spices on the nose. The wine is well balanced and harmonious and has very soft tannins and a pleasant long finish.

