



Nivuro - Nero d'Avola Perricone Terre Siciliane IGP

Grapes: a carefully selected blend of Nero d'Avola and Perricone.

Harvest: all grapes are meticulously harvested by hand when perfectly ripe: for both Perricone and Nero d'Avola, this around the end of September.

Vinification: the grapes, transported in small boxes so that they are not crushed by their own weight, are very softly destemmed in order to keep the skins as intact as possible. The grapes are stored in cold rooms for one night to reach the temperature of about 8°C. Fermentation takes place in small steel tanks (50 hl), at a controlled temperature between 24–26°C. The aim is for the cold maceration to take place 2 days before fermentation. During the fermentation we do frequent soft remontages and délestages to achieve the best extraction of colour, soft tannins and aromas from the skins and to avoid bitter tannins.

The fermentation lasts about 10 days and then the new wine stays on the skins for another week in order to extract more aromas and sweet tannins from the pips. After about 2/3 weeks, when maceration is complete, the wine is carefully separated from the skins – both the Nero d'Avola and Perricone are then put into oak barriques with the fine lees, where malolactic fermentation takes place. During this period we do frequent batonnage in order to release the mannoprotein derived from the yeast. After the malolactic fermentation, the wines remain in oak barriques for a further 6 months, with weekly batonnage.

We taste all the single lots of the two varieties to decide on the blend for Santa Tresa Nivuro.

Tasting notes: deep, opaque purple/red/violet colour with an incredibly intense nose. A rich combination of black and red fruits, with black pepper and spices. Elegant, rich and luscious on the palate, with huge bursts of warm dark berry fruit; the finish is mineral and savoury. Nivuro has excellent balance, it is fruity and fresh with a surprisingly soft, long finish.



SANTA TRESA s.r.l. - Contrada Santa Tresa – 97019 Vittoria, Ragusa, Italia

Tel +39 0932 513126 – info@santatresa.it – www.santatresa.it

Sales and marketing: THE WINE PEOPLE s.r.l. - Via Alto Adige, 170 - Palazzo Sintesi – 38121 – TRENTO – Italy

Tel +39 0461-961010 – Fax +39 0461-959786 – info@twpwines.com