



ORGANIC



VEGAN  
FRIENDLY

# Avulisi

## Nero d'Avola



**Avulisi** is the top wine from the Santa Tresa estate, made from the absolute best quality Nero d'Avola grapes, from our best vines.



**Old vines:** the grapes come from our oldest vineyards, which date back to between 1963 and 1965.



**Perfect selection:** the grapes are meticulously selected, with the pickers going back to the same vines time and time again to ensure every single grape is picked when perfectly ripe.



**Turning barriques, natural fermentation-** after a super-gentle crushing, the grapes are put into special barriques, which are regularly turned throughout the process in order to mix the skins and the fermenting wine. The wine is allowed to ferment at its natural temperature for about 8 weeks.



**Barrique ageing, bottle ageing:** after racking, the wine ages in the same barriques for at least 12 months and then is kept in bottle for at least 6 months before release.



**Only in the best vintages:** as the finest wine made on the estate, we choose to make Avulisi only when conditions are perfect to make a wine of this calibre.



**Tastes like...**Avulisi has an intense bouquet of wild berries, blackcurrants and spices. The palate is the essence of Nero d'Avola, with delicious savoury characteristics, full and rich, with supple tannins and an extremely long finish.



**Great with...**meaty pasta dishes, barbequed meats, stews and cheeses.



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