



NIVURO

NERO D' AVOLA - PERRICONE



What does Nivuro mean? Nivuro is a word for “black” in Sicilian dialect, a reference to the famous Nero d’Avola grape variety.



Have you heard of Perricone ? We don’t think that many people outside of Sicily will have heard of the grape variety “Perricone”, a grape that has been grown on the island for centuries and is now enjoying a bit of a renaissance.



Everything is cool – our pickers start work at 4am in order to handle the grapes at the coolest point in the day. The grapes are stored for 24 hours in a cold room to get the temperature down to 8 degrees before fermentation takes place in small stainless steel tanks.



A gentle vinification – we do frequent and very gentle remontages and délestages throughout fermentation in order to achieve an excellent colour, as well as soft tannins and aromas.



Malo in barriques – the wine spends 2-3 weeks on its skins and is then separated from the skins and put into oak barriques, where it rests on its fine lees and malolactic takes place. After Malo, the wine stays in the oak barriques for around 6 months with weekly battonage. We taste all the individual lots of the single varietals and decide on the blend.



Tastes like....Santa Tresa Nivuro has a bouquet which is an intense combination of black and red fruits, with black pepper and spices. Elegant, rich and luscious on the palate, with bursts of warm dark berry fruit, the finish is mineral and savoury.



Great with...roasted meats, barbeque and pasta with a rich tomato sauce.



Contrada
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