



# MARCHESI DEL SALENTO

## Nero d'Avola Terre Siciliane IGT

<b>Region</b>	Sicily
<b>Alcohol</b>	13%
<b>Grapes</b>	100% Nero d'Avola

### Vinification and refinement

Certainly the most famous Sicilian varietal, our Nero d'Avola matures around the first week of September. This wine is obtained from grapes that have reached perfect aromatic and polyphenolic maturation. Destemming and alcoholic fermentation with the skins occur for 6-8 days at 21-24°C. Malolactic Fermentation occurs with selected bacteria. A further ageing in the bottle enhances the richness of this flavorful wine.

### Wine description

**Colour:** Dark, dense ruby colour.

**Bouquet:** Marvellous hints of red fruits and black cherries.

**Taste:** The palate is very concentrated, powerful, and warm.

### Food pairings

Ideal with spicy Pasta dishes and grilled red meats. Serve at room temperature.

### Curiosity

Nero d'Avola (Italian pronunciation: ['nero 'davola]; "Black of Avola" in Italian) is "the most important red wine grape in Sicily and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavours. It also contributes to Marsala blends.

"The Black Grape of Avola" appears to have been selected by growers near Avola (a small town in south east Sicily) several hundred years ago. Initially, it was confined to the southern tip of the island but more recently has spread throughout the island. The vine likes hot and arid climates. The districts around Noto (above all Buonivini) and Pachino in the south of the province of Siracusa are reputed for the quality of their Nero d'Avola wines.