



NERO D'AVOLA 2018

ALCAMO | SICILY | ITALY

Alcamo | Sicily | Italy

Nero d'Avola is arguably the most important indigenous red grape from the island of Sicily. It grows well just about everywhere on the island, but is often over extracted and aged in oak. Our goal in making this Nero d'Avola was letting the delicious vinous quality of the grape shine through. Our vineyard is located at the base of Monte Bonifato at 350m above sea level with clay soils that are very poor in nutrients creating the perfect conditions for bright, fresh red wine.

the wine

100% Nero d'Avola

6A5 E[U]S

Grapes were harvested in September, then fermented at 65 degrees Fahrenheit for 14 days, and then simply aged for 12 months in concrete tanks.

TA: 1.2 pH 3.8

3` V[U]Wf S[W] Sf[h]W Z[W]kag_ [Y]f ge[V]S` k_ W[g_ Ta[V]W;f[S]S` dWz9d^W_ Wfd
eSgeSYW fa_ Sfa TSeW eSgUW WZ

