



EMPSON & CO.
Experience Italy in a Wine glass



Nero d'Avola Sicilia DOC

100% Nero d'Avola. Intense ruby red tending towards garnet, this Nero d'Avola has a vast array of fruity aromas with notes of ripe plum. The flavor is mouth-filling and warm with fragrant grapey notes and good acidity. Nero d'Avola is one of the most widely grown grapes in the whole of Sicily and is often compared to Shiraz from other nations. This “black” grape thrives in the blistering Sicilian sun and is juicy, crisp, fruity and fragrant. A warm and full-bodied wine, Le Casematte’s version is grown in vineyards in Butera, Sicily.

“Le Casematte is deeply rooted in the territory and its history but also values the needs of contemporary wine production.”

Wine exported to: Japan, USA

Most recent awards

WINE ENTHUSIAST: 89



Winemaking and Aging

Grape Varieties:	100% Nero d'Avola
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8 days
Type of yeast:	Selected yeast
Fermentation temperature:	20 °C (68 °F)
Maceration technique:	Skin contact
Length of maceration:	6 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Bottling period:	march
Aging before bottling:	3 months
Aging in bottle:	3 months
Closure:	diam



Vineyard

Organic:	No
Vineyard name:	no name
Vineyard location:	Buttera, Sicily
Vineyard size:	10 hectares (24.7 acres)
Soil composition:	Calcareous clay and sand

Vine training:	Guyot
Altitude:	250-370 meters (820 and 1,215 feet) above sea level
Vine density:	5,000-6,000 plants per hectare
Yield:	90 -110 quintals per hectare
Exposure:	Northwestern
Years planted:	1999
Age of vines:	15-20 years old
Time of harvest:	Mid to late September
First vintage of this wine:	2014
Total yearly production (in bottles):	15,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby red in color with violet reflections. The nose has generous aromas of small red berries, floral fragrances as well as carob, licorice and spice. On the palate, the wine has fresh acidity, rich fruity flavors, mineral notes, and vibrant tannins.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with grilled meat, roasts, game and aged cheese.
Aging potential:	3 years
Alcohol:	Alcohol cont.: 12.5% by vol.; dry extract: 20 g/l; residual sugar: <5 g/l; total acidity: 6.5 g/l; pH: 3.2
Winemaker:	Gianfranco Sabbatino