



EMPSON & CO.
Experience Italy in a Wine glass



Nero d'Avola Terre Siciliane IGT

Nero d'Avola feels right at home in the unique and incredible uncontaminated soils of its native Sicily. Abundant water reserves, even in the hot summer months, sunshine and silence make for the perfect environment for cultivating perfectly healthy grapes. Nights are pleasantly cool, providing the grapes with depth and fragrance that go straight into the wine, also thanks to gentle soft pressing and an all-stainless steel élevage that maintain the wine's freshness and aromas.

Wine exported to: USA

Most recent awards

WINE & SPIRITS: 91

ULTIMATE WINE CHALLENGE: 91



Winemaking and Aging

Grape Varieties:	100% Nero d'Avola
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10-12 days
Malolactic fermentation:	Yes



Vineyard



Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby red with purple reflections. Intense aromas of herbs and red berries, with delicate floral and balsamic notes. Structured, appealing, fruity and round, with nuances of wild flowers and brushwood.
Food pairings:	Pairs well with first courses, grilled and braised meat, aged cheese.