



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Nero d'Avola Terre Siciliane IGT

Sambuca di Sicilia is located in the uncontaminated Belice Valley, surrounded in lush, verdant land and ancient vineyards, which reap the benefits of thousand-year-old traditions. The town was named after Arab Al-Zabuth, the Charming, who was responsible for bringing agricultural traditions back to a place that was starting to lose them. Today, there are archaeological artifacts all over the surrounding area reminding us of the generations of farmers who have lived there over the centuries. Their strong traditions for farming were based on total respect for nature and the land. These ideals are perfectly in line with the Farnese philosophy, leading to the creation of Vigneti Zabù. The hot Sicilian summer days and cool nights help the grapes develop wonderful, layered flavors. The heat of the summer is tempered by the generous water supply of Lake Arancio, which helps create an ideal microclimate for the vines. Zabù uses the most advanced winemaking technology, critical to bringing the essence of the grapes to the bottle. This pure native variety is nurtured by superb, uncontaminated soil, abundant water reserves, even in the hot summer months, sunshine and silence. 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.

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**Wine exported to:** USA

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# Most recent awards

**ULTIMATE WINE CHALLENGE: 91**

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## 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

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|----------------|--|
| 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.  |

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