



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



## Impari Sicilia IGT

An ideal Nero D'Avola for many types of drinkers, from those who are new wine lovers to seasoned experts, but especially those looking for excellent value.

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING :** 90

**ULTIMATE WINE CHALLENGE:** 92

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## Winemaking and Aging

Grape Varieties:

100% Nero d'Avola

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Select
Aging containers:	Barrique
Container size:	225 L
Type of oak:	French, American
Aging before bottling:	18 months
Aging in bottle:	18 months
Closure:	Natural cork



## Tasting Notes and Food Pairings

Tasting notes:	Deep and inky ruby red with garnet reflections; warming and enveloping, intense and elegant, with spicy notes of licorice and black pepper, tobacco and blackberry jam. Full-bodied and excellent balance.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Excellent with grilled meats, aged cheese.