



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.

Wine exported to: USA

Most recent awards

JAMES SUCKLING : 90

ULTIMATE WINE CHALLENGE: 92



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.