



# NEDDA

## NERO D'AVOLA

<b>Grape variety</b>	Nero d'Avola 100%
<b>Alcohol content</b>	13,5%
<b>Appellation</b>	D.O.C. Sicilia
<b>Area of production</b>	South-west Sicily; vineyards between Marsala and Salemi.
<b>Terroir</b>	Altitude 200m a.s.l.: Mainly clay soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
<b>Vineyards</b>	Guyot training system; Yield per hectare: 75 q/h
<b>Harvest</b>	It takes place at the beginning of august at night time.
<b>Winemaking</b>	After the maceration, the grapes undertake the fermentation into stainless steel tanks at 24°C of temperature from 7 to 10 days.
<b>Aging</b>	Following a soft press, the wine ages first in small oak barrels for 3 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least 2 months.
<b>Sensory analysis</b>	Medium deep ruby colour. Nedda on the nose gives aromas of red fruits like blackberry and dry plum with flavours of vanilla and cloves. On the palate it is medium bodied, with rounded tannins and really good acidity. Moreover, there are notes of black cherry and blueberry with hint of hazelnut and cedar.
<b>Food matching</b>	It goes well with spicy game and grilled red meats. It is also perfect to pair with grilled shell fish and refilled vegetables cooked in the oven.
<b>Best to enjoy</b>	In a tulip shape glass at 15-16°C temperature.

**Do you know that:** Nero d'Avola is also known in Sicily as "calabrese" which is the Italian expression from the sicilian slang Calaulisi: Cala is synonym of the Sicilian word rracina (Uva). Aulisi instead comes from the Sicilian Aula (Avola).