



NERO D'AVOLA

COUNTRY	Italy	APPELLATION	Sicilia DOC
REGION	Sicily	WINEMAKER	Domenico De Gregorio
GRAPES	100% Nero d'Avola		



BACKGROUND

Mandrarossa wines were born out of a mission for excellence when a team of industry experts joined forces to create high quality wines of both indigenous and international varietals from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality and worked closely with select growers to deliver the truest and highest valued expression of the selected varietals offered by Mandrarossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. Mandrarossa Nero d'Avola thrives on a sandy, coastal terrain. The proximity to the sea gives this wine its excellent structure and mellow nature. Notes of black cherry, prune and red mulberry make it a complex and rich wine.

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

- COLOR:** Intense ruby-red color with purple highlights
NOSE: Captivating aromas of black cherries, plums and red mulberries
TASTE: Smooth and velvety

VINIFICATION

The vineyards grow on south and southwest facing hills at 328-1,312 feet above sea level on limestone and medium textured soils. The grapes are harvested in early September, and are macerated for 6 to 8 days at a temperature of 71-77°F. The wine then ages in stainless steel tanks for 8 months at a temperature of 50°F, followed by 3 months of aging in the bottle.

ANALYSIS

Alcohol: 13.5% TA: 6.05 pH: 3.49 RS: 5.1

SERVING SUGGESTIONS

Pairs well with charcuterie, hard cheeses, and roasted meats.

750 ml
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BOTTLE SIZES
750 ml



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