



# NERO D'AVOLA

SICILIA DOC



Ispica, like the whole Val di Noto area, is the land of Nero

d'Avola, named after the city of Avola. In the past, this area, during September and October, smelled of Nero D'Avola grape must and the roads were soaked with grapes that fell out of carts destined for the mashing areas. Locally, this grape variety is also commonly called "Calabrese".

**APPELLATION** Sicilia DOC

**GRAPE VARIETY** 100% Nero D'Avola

**VINEYARD** Various plots in Contrada Grafetta

**SOIL** Rich in marine limestone, fertile and generous

**VINEYARD SIZE** 10 ha

**VINEYARD AGE** 8 years old

**EXPOSURE** South

**AVERAGE ALTITUDE** 40m a.s.l.

**VINEYARD DENSITY** 6,500 vines/hectare

**AVERAGE YIELD PER PLANT** 1.2kg

**CULTIVATION/PRUNING** Spur pruning and cane pruning

**HARVEST** Second half of September, first half of October

**MACERATION** At a temperature of about 28°C for 10/12 days

**MALOLACTIC FERMENTATION** In steel

**AGING** 6 months half in tonneaux and half in steel, then at least 3 months in the bottle.

**ANNUAL PRODUCTION** About 70,000 bottles

**SENSORY PROFILE** An intense, dense color. The nose has notes of ripe red fruit, accompanied by shades of leather. In the mouth it is full-bodied and velvety, with a soft and juicy finish.

**PAIRING** Pasta with meat sauce and mushrooms, roasts and medium-aged cheeses.

**SERVING TEMPERATURE** 16°C.



TENUTE CALÌ  
*vini e relais*

