



LaMura

Nero d'Avola
Sicilia DOC

REGION

Sicilia

VARIETY

100 % Nero d'Avola (indigenous grape variety). The vineyards are located in Valle del Belice, a hilly land in the Western part of Sicily.

Cultivation method: Traditional spalliera and Alberello methods. Planting density is of about 3800 vines/hectare. Production average is of about 80 tons.

Harvest: Hand-harvest takes place in September, preferably during the night, to preserve the healthiness of the grapes. The grapes are left to mature on the vines as much as possible, to obtain the characteristic aromas of mature fruits and jam. Only bunches at the perfect stage of ripeness are picked, and then transported through small containers to avoid damages to the grapes.

Vinification process: The grapes are generally destemmed and then soft pressed. Only a small percentage (about a 10%) are left intact with the stem during fermentation, to give more structure and complexity to the wine. Fermentation takes place at a controlled temperature and lasts about 3 weeks. Frequent remontage and delestage are carried out during fermentation in order to achieve soft extraction and concentration of aromas. After racking, malolactic fermentation occurs to increase stability and roundness of the wine.

TASTING NOTES

Intense red color, with aromas of ripe fruit and spices surging out of the glass. The palate is smooth with a good persistence.

FOOD PAIRINGS

Perfect with veal, roast chicken and duck but also with tomato-based dishes and grilled sicilian tuna.

