



# STEMMARI

## NERO D'AVOLA SICILIA IGT

Prince of the enological re-birth of Sicily, the Nero d'Avola is a very important native varietal. Initially found in Siracusa, it is now found in all of the wine-making areas of the island.

### PRODUCTION AREA

Sambuca di Sicilia, in the province of Agrigento, where rich, mature, and structured Nero d'Avola is obtained. It prefers clay-like terrain and is very sensitive to excessive dryness and too much exposure to sunlight. The type of farming is "Espalier", used with an average density of planting where there are 4500 plants per 2.5 Acres.

### VINIFICATION

100% Nero d'Avola. It is an average to early varietal maturing around the first week of September. This wine is obtained from grapes that have reached perfect aromatic and polyphenolic maturation. Destemming and alcoholic fermentation with the skins occurs for 6-8 days at 71-75 degrees. Malolactic Fermentation occurs with selected bacteria, then finally maturation occurs for 6 months in French barriques.

### CHARACTERISTICS

Color: Deep ruby-red with pleasant reflections of violet. Bouquet: Intense and covered, notes of currant stick out, wild strawberries, and pomegranate. Flavor: Soft and velvety. Distinct characteristics of fruitiness come forth. ALCOHOL CONTENT: 13.5%. CHARACTERISTICS: Color: Deep ruby-red with pleasant reflections of violet. Bouquet: Intense and covered, notes of currant stick out, wild strawberries, and pomegranate. Flavor: Soft and velvety. Distinct characteristics of fruitiness come forth.

### ALCOHOL CONTENT

13.5%

### PAIRINGS

Pairs well with Risotto, first courses of baked pasta, red meats, lamb and savory cheeses. For its pleasant structure and intense aromaticity, the Nero d'Avola pairs ideally with typical Sicilian dishes, Spaghetti alla Norma, with eggplant, and smoked ricotta cheese.

### SERVING TEMPERATURE

60-64° F