



MESSER DEL FAUNO

Nero d'Avola Terre Siciliane IGT

Vintage 2021 Region Sicilia Alcohol 13%

Grapes 100% Nero d'Avola



Vinification and refinement

Certainly the most famous Sicilian varietal, our Nero d'Avola matures 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 occur for 6-8 days at 21-24°C. Malolactic fermentation occurs with selected bacteria. A further ageing in the bottle enhances the richness of this flavorful wine.

Wine description

Colour: Dark, dense ruby colour.

Bouquet: Beautiful aromas of licorice, blackberries and blueberries. **Taste**: Medium-bodied, supple texture, delicious wine with considerable character. The finish is long and persistent.

Food pairings

Perfect with Mediterranean style spiced food. Serve at room temperature.

Curiosity

Nero d'Avola (Italian pronunciation: ['nero 'davola]; "Black of Avola" in Italian) is "the most important red wine grape in Sicily and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavours. It also contributes to Marsala blends.

"The Black Grape of Avola" appears to have been selected by growers near Avola (a small town in south east Sicily) several hundred years ago. Initially, it was confined to the southern tip of the island but more recently has spread throughout the island. The vine likes hot and arid climates. The districts around Noto (above all Buonivini) and Pachino in the south of the province of Siracusa are reputed for the quality of their Nero d'Avola wines. The first American producer of Nero d'Avola is Chiarito Vineyards in Ukiah, California (Mendocino County). Nero d'Avola is also cultivated in Australia and Turkey.

Imported by Vinum International, Napa - Marketed by Bronco Wine Company www.broncowine.com