

Aquilae Nero d'Avola BIO Sicilia IGP Canicattì



The Producer:

The southern coast of Sicily around the town of Agrigento is the natural home of Nero d'Avola, a variety that is regarded as being Sicily's finest red grape and potentially one of the world's best. This winery is near the town of Canicattì, which is near the southern coastline of the island and its vineyards are around the famous Valley of the Temples. The winery has been almost totally rebuilt in the last few years and is producing wines of excellent quality and value. Aquilae is Latin for eagle, of which there is an endangered colony nearby.

The Wine:

Grape(s):	100% Nero d'Avola
Area:	From vineyards around the town of Canicattì on the southern coast of Sicily.
Training System:	Espallier
Yield:	80hl./ha.
Harvest:	Mid September
Vinification:	There is maceration of 12-18 days. The wine fermented at 28°C for 20 days, in cement vats. There is malolactic fermentation.
Ageing:	Kept for 3 months in French oak barriques and 5 months in stainless steel vats.

Tasting Notes:

- A silky texture characterises the impact of this wine on the mouth, this follows a lovely rich fruitcake nose of some intensity.
- Sicily will be the home of some of the greatest wines. When you taste wines such as this you can tell why. It is the coming together of climate, soil, local grapes and the determination of the winemaker to give full expression to his wines. A silky texture characterises the impact of this wine on the mouth, this follows a lovely rich fruitcake nose of some intensity.

Code:	1574BIO
ABV:	14%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Organic:	Yes
Closure:	Cork

