



WINE STORY

Arguably the most well-known grape from Sicily, Nero d'Avola is perfectly suited for the island's terroir given its ability to thrive in saline-rich soils and maintain its acidity in the heat. Low yields guarantee a high quality and concentrated harvest. Choosing to age wine partly in wood and partly in steel tanks, allows the wine to display the fresh and fruited notes of a young wine as well as elegant, spicy and liquorish aromas of wines with more aging potential.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Area of Monreale
ELEVATION:	350 m.a.s.l.
SOILS:	Clay and sand
TRAINING SYSTEM:	Espalier, Guyot
FARMING PRACTICES:	SOSain certified
AGE OF VINES:	18 years old
YIELD:	8,000 kg / hectare
GRAPES:	Nero d'Avola 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Malolactic fermentation in stainless-steel tanks
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes
AGING CONTAINER:	30% in 225L second & third passage French oak barrels, 70% in stainless-steel
AGING TIME:	12 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	10,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
The Sallier de La Tour family
Winemaker:
Mario Licari
Winery Founded:
2008
Region:
Sicily

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	5.63
RESIDUAL SUGAR:	1.8 g/L	EXTRACT:	32.3