



## PRODUCER PROFILE

Estate owned by: Massimo Maggio,  
Stefano and Marina Girelli  
Winemaker: Stefano Chioccioli  
Total acreage of vine: 123 (50 Ha)  
Winery Production: 600,000 bottles  
Region: Sicily



# AVULISI Nero d'Avola Terre Siciliane IGP

## WINE DESCRIPTION

Nero d'Avola, Sicily's flagship native varietal, thrives in the "terra rossa" or red earth of Santa Tresa. Extensive field care is undertaken in order to limit grape production to 1.5kg per vine and in order to maintain a canopy that protects the bunches from excessive sun exposure. Avulisi, meaning from Avola, is a limited production Nero d'Avola that represents that best Nero d'Avola cultivated at Santa Tresa.

## TASTING NOTES

Intense purple red color. Deep, intense nose of wild berries, blackcurrants, pepper and spices. The blackcurranty fruit continues to come through very noticeably on the palate, which is rich, smooth, well structured, with a very long finish.

## FOOD PAIRING

Avulisi's rich, robust character complements really hearty, wintery dishes such as game stews, or richly flavoured barbequed red meats. Excellent with a favourite of Sicilian cuisine, that is roasted wild boar with sage and honey.

## VINEYARD & PRODUCTION INFO

|                    |  |
|--------------------|--|
| Vineyard location: | Vittoria, Ragusa                                     |
| Soil composition:  | Red sandy loam soil on a well-drained limestone base |
| Training method:   | Espalier   |
| Elevation:         | 150 m a.s.l.   |
| Yield/Acre:        | 25 HI/Ha   |
| Year planted:      | 1963- 1965 (the oldest vineyards)                    |
| Harvest time:      | End of September                                     |
| First vintage:     | 2002   |
| Production:        | 4,000 bottles  |

## WINEMAKING & AGING

|                          |  |
|--------------------------|--|
| Varietal composition:    | 100% Nero d'Avola and 30% Perricone      |
| Maceration technique:    | Cold, on the skins for 30-40 days        |
| Fermentation container:  | French oak barriques/10 days at 22-24° C |
| Type of aging container: | French oak barriques                     |
| Length of aging:         | 1 year                                   |
| Length of bottle aging:  | 6 months                                 |

## ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 13.5 %   |
| Residual sugar: | 1.05 g/L |
| Acidity:        | 6.10 g/L |

