



NIVURO Terre Siciliane IGP

WINE DESCRIPTION

Nivuro, "black" in Sicilian, was the the first wine produced from Feudo di Santa Tresa, as a blend of Nero d'Avola and Perricone. Following the winery's commitment to championing indigenous grape varieties, for the 10th vintage of Nivuro (2013), they started to use the local variety Perricone instead of the international Cabernet Sauvignon. Both the Nero d'Avola and Perricone are aged in small oak barriques for about 6 months before being blended together and bottled, giving a complex wine, with a good aging potential.

TASTING NOTES

Deep opaque purple red. The bouquet on the nose is intense with is a heady combination of black pepper and spices. The palate is powerful, full-bodied, yet extremely approachable with waves of soft dark berry fruits coming through. The finish is long and surprisingly soft.

FOOD PAIRING

Ideal with red meats and meaty pasta sauces. Excellent with a fillet steak in a green pepper sauce; the pepper notes in the wine make it a perfect combination.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, Ragusa
Vineyard size:	40 Ha
Soil composition:	Red sandy loam soil on a well-drained limestone base
Training method:	Guyot
Elevation:	150 m a.s.l.
Vines/Acre:	4,500/Ha
Age:	12 years
Harvest time:	End of September
First vintage:	2003
Production:	300 - 350,000 bottles



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

WINEMAKING & AGING

Varietal composition:	70% Nero d'Avola and 30% Perricone
Maceration technique:	Cold, on the skins for 15 days
Fermentation container:	Stainless steel tanks/10 days at 24-26° C
Type of aging container:	French oak barriques
Length of aging:	6 months
Length of bottle aging:	2-3 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	2.8 g/L
Acidity:	3 g/L

