

Nero d'Avola SICILIA DOC

PURA SICILIA
PURATO



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



WINE DESCRIPTION

The Nero d'Avola, translated "The black grape of Avola," makes a rich, perfumed and velvety red wine that's easy to drink but that can take a bit of aging. This wine is made with certified organic grapes. No artificial fertilizers or pesticides are used in the vineyards. A "sexual confusion" pheromone tactic and limited treatments of copper and sulfur prevent pest damage. In order to preserve valuable water, under-soil irrigation is used to minimize evaporation. Purato's environmental commitment extends into the winery. Purato uses eco-friendly packaging, made from recycled paper, pure vegetable ink on the labels and 85% recycled glass for the bottle.

TASTING NOTES

Deep purple red color. The nose reveals intense fruity notes of blackberry and blueberry compote, together with smoky and spicy notes. On the palate it is extraordinarily round and complete, with a natural and effortless balance of tannin and acidity, structure and length.

FOOD PAIRING

Enjoy with pastas with tomato-based sauces, red meats, barbecued pork ribs or grilled steak.

VINEYARD & PRODUCTION INFO

Vineyard location:	Castellammare del Golfo, Sicily
Soil composition:	Medium-textured soil, lightly sandy and pebbly
Training method:	Espalier
Elevation:	60-90 ft a.s.l.
Vines/Acre:	5,500 Ha
Yield/Acre:	40 q/Ha
Age:	15 years
Harvest time:	Early October
First vintage:	2011
Production:	200,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Maceration technique:	Cold, on the skins for 10-15 days
Fermentation container:	Stainless steel tanks/ 7- 10 days at 28° C
Type of aging container:	Stainless steel tanks
Length of aging:	6-7 months
Length of bottle aging:	1 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	5.3 g/L
Acidity:	5.5 g/L

