



# CONSOLI®

VINI DAL 1920

Apparently, the arrival of this grape variety in Sicily dates back to the 12th century b.C., probably imported by the Phoenicians (like many other wine grape varieties). Nero d'Avola is the indigenous Sicilian version of this wine. These red wine grapevines are planted in the town of Avola (in the province of Siracusa), where they have been cultivated since the 15th century. The cultivation of this grape variety was helped by the presence of the Iblei Mountains that protect the valleys around the areas of Ragusa, Siracusa and Catania from the Mistral and Tramontane winds, so winters are very mild. Nero d'Avola is today considered the prince of Sicilian wines.

## **LE BORGATE SILVER LABEL NERO D'AVOLA TERRE SICILIANE**

Protected Geographical Indication

These grapevines are planted at the foot of a hill, not far from the sea, in clay soil. Nero d'Avola, thanks to the introduction of cutting-edge wine training techniques, produces a must that has a perfect organoleptic balance, which makes this wine very pleasing to the palate. It is fermented in stainless steel tanks and aged in bottles.

It is made exclusively from Nero d'Avola grapes.

## **ALCOHOL CONTENT**

14% vol.



## **SERVICE TEMPERATURE**

16° - 18°C.

## **ORGANOLEPTIC ANALYSIS**

It is a deep ruby-coloured wine with a fairly spicy bouquet of red fruit. It is moderately balsamic. It feels well-balanced and pleasant to the palate. With a nice finish.

## **FOOD PAIRING**

Nero d'Avola pairs with grilled meat and aged cheese, generally with flavourful dishes.