



# 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.

## **NOBILTERRA**

### **NERO D'AVOLA TERRE SICILIANE**

Protected Geographical Indication

These vines are planted at the bottom of a hill, not far from the sea, in clayish soil. Nowadays their product is internationally regarded as one of the world's top red wines. Thanks to cutting-edge training techniques, Nero d'Avola now features less sugar and more acidity, thus it is even more palate-pleasing. Fermentation happens in steel tanks and ageing in bottles.

It is made exclusively from Nero d'Avola grapes.

## **ALCOHOL CONTENT**

13,5% vol.

## **SERVICE TEMPERATURE**

16° - 18°C.

## **ORGANOLEPTIC ANALYSIS**

This dark ruby red wine shows a bouquet of dark spices, red fruit and walnut. It has a typical balsamic aroma. It feels both robust and mellow to the palate with a long and lingering finish.

## **FOOD PAIRING**

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

