



# 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.

## POGGIO DEI CONSOLI NERO D'AVOLA IGP 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

Its colour is dark ruby red, its bouquet fruit-forward with aromas of sour cherry, blackberry, plum and blueberry. It has a characteristic violet note and the balsamic aromas of menthol and eucalyptus. To the palate it feels full-bodied at first while the finish is soft with a long and lingering aftertaste.

## FOOD PAIRING

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