

# COLPASSO



## NERO D'AVOLA SICILIA DOC

**Grapes:** 100% Nero d'Avola, selecting only best grapes.

**Vineyard area:** Belice area in the western part of Sicily.

**Harvest:** The grapes used for drying, "*appassite*" are hand-picked in late September/early October, approximately 20-25 days earlier than the conventional Nero d'Avola, in order to retain the grapes' acidity.

**Vinification:** The Nero d'Avola grapes are transported in small containers so that they are not crushed by their own weight, and are very softly destemmed in order to keep the skins intact. Fermentation takes place at a controlled temperature between 22-24°C, with a pumping over of the must in order to achieve the best extraction of colour, soft tannins and aromas from the skins. The grapes for "*appassimento*" are dried for about 30 days on trays in a ventilated room until they lose at least 25% of their natural weight. After "*appassimento*" the grapes are destemmed, very gently crushed and fermented at about 24°C with frequent pumping over. The two wines are blended together the malolactic fermentation takes place.

**Tasting notes:** Deep, purple/red with an incredibly intense nose featuring black pepper and spices. The palate offers layers and layers of fruit with bursts of dark berry fruit, excellent balance and complexity, with a soft, long finish.

