

INDIGENOUS

Nero d'Avola IGT 2013

Production:
8,000 cases
per year

Average Yield:
6,000 bottles
per hectare

Grape Variety:
100% Nero d'Avola

Denomination:
Nero d'Avola
IGT

Alcohol:
13.5% vol.



Location: Saleni, Sicilia
Soil: Chalky
Avg. Vine Age: 15 years
Altitude: 650 feet
Exposure: Southwest

Time of Harvest: End of September
Fermentation: 14 days in Stainless steel tanks
Refinement: 3 months on lees
Aging: 3 months in bottle
Release: Spring
Color: Ruby red
Bouquet: Very pronounced bouquet with notes of dark black cherry, ripe plum, and black licorice

Palate: An exotic medley of juicy dark cherries, fresh flowers, and tobacco, well-integrated into the body of the wine, finishing with persistency and a notable balance.

Evolution: 10-15 years
Food Pairing: Barbequed pork, braised beef, pasta with spicey meat sauce, and charcuterie including rich salamis and cheeses.

Training System: Guyot
Total Acidity: 5.0 grams/liter
Sugar Content: 0 grams/liter
pH Level: 5.6
Serving Temp: 60°F
Glass: Bordeaux