

# INDIGENOUS

# Nero d'Avola IGT

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 spicy 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