

Alico Nero d'Avola - Syrah

Sicilia

Denominazione di Origine Controllata



Wine type red - Sicilia DOC

Grapes 80% Nero d'Avola - 20% Syrah

Area of production Agrigento, Caltanissetta provinces
(south west Sicily)

Soil type sandy-silt soils, of medium consistency with an alkaline
reaction due to the presence of limestone

Altitude of vineyards from 200 m to 400 m a.s.l.

Average age of vines 12 years

Training system predominantly Vertical Shoot Positioning (VSP)
with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 9 tonnes

Harvest mid September

Fermentation concrete tanks at 26°C
with 3 daily pump-overs

Length of maceration 6 - 8 days

Malolactic fermentation totally carried out

Ageing 6 months in concrete tanks

Bottle ageing 2 months before release

Serving temperature 18°C

Suggested glass type medium-sized balloon-shaped glass

Tasting notes

Colour deep and bright ruby red;

Bouquet the nose recalls typical flavours of the grape variety,
like red plums, cherries, Mediterranean herbs and very pleasant notes
of black pepper;

Taste the nose is confirmed by the first taste, with a deep texture
of harmonious depth and other sweetness. Pleasantly soft with
exuberant and well-balanced character; tannins are smooth and soft;

Food pairing such a full-bodied wine is great to go with strong
flavours such pasta with pork sauce or meatball, oven-baked meat
or vegetable pasta. For the second course, you are spoilt for choice:
Alico Nero d'Avola is excellent with rare red meat and braised meat
but also with oriental dishes, such as chicken curry. A real treat with
fresh and medium-aged cow, sheep and goat cheeses.