

Nero d'Avola

SICILIA DOC



Prince of the enological re-birth of Sicily, the Nero d'Avola is a very important native varietal. Initially found in Siracusa, it is now found in all of the wine-making areas of the island.

Production area

Sambuca di Sicilia, in the province of Agrigento, where rich, mature, and structured Nero d'Avola is obtained. It prefers clay-like terrain and is very sensitive to excessive dryness and too much exposure to sunlight. The type of farming is "Espalier", used with an average density of planting where there are 4500 plants per 2.5 Acres.

Grapes Nero d'Avola

Characteristics

Color: deep ruby-red with pleasant reflections of violet.

Bouquet: intense and covered, notes of currant stick out, wild strawberries, and pomegranate.

Flavor: soft and velvety. Distinct characteristics of fruitiness come forth.

Pairings: it pairs well with Risotto, first courses of baked pasta, red meats, lamb and savory cheeses. For its pleasant structure and intense aromaticity, the Nero d'Avola pairs ideally with typical Sicilian dishes, Spaghetti alla Norma, with eggplant, and smoked ricotta cheese.

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Alcohol content

13%

Serving temperature

60-64°F



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Ratings

STEMMARI Nero d'Avola 20 - GOLD - Berliner Wein Trophy - 2021

STEMMARI Nero d'Avola 20 - GOLD 91 PTS. - Usa Wine Ratings - 2021

STEMMARI Nero d'Avola 20 - 90 PTS. - Annuario dei migliori vini italiani - 2021

STEMMARI Nero d'Avola 20 - GOLD - Berliner Wein Trophy - 2022

STEMMARI Nero d'Avola 20 - SILVER - 91 PTS. - International

Wine Challenge Spirits - 2022

STEMMARI Nero d'Avola 20 - GOLD - Mundus Vini - 2023

STEMMARI Nero d'Avola 20 - 2023 - Wine Enthusiast - 2023

STEMMARI Nero d'Avola 20 - 89 PTS. - James Suckling - 2023

STEMMARI Nero d'Avola 20 - Gold - Berliner Wein Trophy - 2024