

SUADELA

COLLEZIONE DEGLI ENOLOGI

NERO d'AVOLA SICILIA DOC

2020

by Tamburini

Nero d'Avola is believed to originate from the town of Avola itself, near Syracuse in south-east Sicily.

The fruit for this vintage 2020 SUADELA Nero d'Avola grew on two 25-year old parcels of the *Suor Marchesa* vineyard in Butera-Riesi, at 15 kilometers from the southern coast. Although the exposure is south, the cool Mediterranean breeze slows the ripening of the fruit, allowing for lower alcohol levels.

Alcoholic fermentation at controlled temperatures in stainless steel, and the wine is subsequently matured for 12 months in French *barriques*.

Deep, vibrant ruby red colour, with violet hints and an inviting perfume of black cherry, plum, blackberry, licorice, clove and oriental spices. On the palate, it is full-bodied, with lots of mouthfeel, smooth tannins and exudes herbal and spicy flavours which match its fruity nature. Complex, ripe yet fresh, with a finish of spice, red fruits and toast. Drink now and through at least 2034.