

Nero d'Avola 2021

BACKGROUND

Mandarossa wines were born out of a mission for excellence when a team of industry experts joined forces to create high quality wines of both indigenous and international varietals from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality and worked closely with select growers to deliver the truest and highest valued expression of the selected varietals offered by Mandarossa wines.

TERROIR & VINTAGE NOTES

Mandarossa Nero d'Avola thrives on a sandy, coastal terrain. The vineyards grow on south and southwest facing hills at 328–1,312 feet above sea level on limestone and medium textured soils. The proximity to the sea gives this wine its excellent structure and mellow nature.

WINEMAKING & AGING

The grapes are harvested in early September, and are macerated for 6 to 8 days at a temperature of 71–77°F. The wine then ages in stainless steel tanks for 8 months at a temperature of 50°F, followed by 3 months of aging in the bottle.

TASTING NOTES

Intense ruby-red color with purple highlights. Captivating aromas of black cherries, plums, and red mulberries. Smooth and velvety.



ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

100% Nero d'Avola

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.50%, TA: 6.05, RS: 5.1, Ph: 3.49, Closure: Cork

WINEMAKER

Domenico De Gregorio

