



**THE
MERCHANT
VINTNER
LTD.**

ANGELO NERO D'AVOLA



WHAT'S INTERESTING

Produced in Sicily, which is the largest island in the Mediterranean? The island, like much of Southern Europe has been invaded, overrun and ruled by a variety of peoples – ancient tribes, Greeks, Romans, Vandals, Arabs and the Bourbons of France. The grape originally hailed from the small town of “Avola’ in SE Sicily, but is now grown all across the island, including the Western part where it is included in the blend used to make Marsala.

PRODUCER

Angelo

REGION/VINEYARD

The Vineyards are in areas of Sicily between the central mountain ranges and the coast, mainly in the Western part of Sicily. The soil is arid and poor, and temperatures are hot – just what this grape thrives on.

VINIFICATION

The grapes are picked in the morning and are cooled before fermentation starts. This helps to preserve the freshness of the fruit flavours and richness on the palate. The wine is fermented and kept in stainless steel vats until bottling

TASTING NOTES

This is often compared to Syrah, having the same kind of fruit profile. On the nose an interesting mix of black cherries, prunes and an earthy peppiness. The palate exhibits rich, black cherry flavours, earthiness and almost sweet tannins. It is a substantial wine which holds its flavour well.

FOOD PAIRING

Multi use for this wine – game, dark meats, hamburgers, pastas and cheeses. Really a versatile wine.