Molino a Vento

Nero d'Avola 2025

RED STILL WINE | ITALY | SICILY | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Nero d'Avola (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H4986125
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.43
TOTAL ACIDITY	6.8g/l Tartaric
RESIDUAL SUGAR	7.4g/l
SKU	H4986125

TASTING NOTE

Not a common grape variety but such a lovely style of wine, you'll wonder why it's not better known. Bags of fresh cherry and mocha, nice and expressive, very inviting. There is a richness, freshness and brightness. This Sicilian red is very enjoyable.

VITICULTURE

Grapes are grown in a vineyard situated across the hills of Gibellina, which lies between 100-300m above sea level. Soils here are calcareous, containing higher than average levels of organic matter and iron, which impart complexity and unique flavours to wine.

VINIFICATION

Fermentation is conducted for 12-15 days at 24-30°C with daily pump-overs and racking. The wine is then aged in a combination of stainless steel tanks and French oak barriques for 2-4 months, before being bottled.

FOOD MATCHING

Pairs beautifully with cured meat antipasti and Italian cheeses.