

VILLARINI

2021

VILLARINI NERO D'AVOLA

SICILIA • SICILY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Sicily has a larger wine growing area than the entire Germany. A large part of the Mediterranean island is characterized by volcanic soil and warm, dry climate. Among the local grapes grown here are Nero d'Avola and Catarratto. The grapes for Villarini come from selected family owned vineyards in western Sicily, where climate and tradition give perfect conditions to produce interesting wines with depth and character.

Wine Making

The harvested and destemmed grapes have been vinified with 7-8 days of maceration, in order to extract color and structure. The alcoholic fermentation and malolactic fermentation take place in stainless steel tanks at a controlled temperature of 25-27 °C (77-80 °F). Once the malolactic fermentation is completed, 40% of the wine is aged for 10 months in first and second passage oak barrels.

Food Suggestions

Pairs well with beef and venison dishes.

TASTING NOTES

Villarini Nero d'Avola displays some of the classic Italian aromas: cherry, blackberry and plum, with notes of herb and sage.

100% Nero d'Avola grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

