

New for 2021:
Sicilia DOC

Varietal: Nero d'Avola (+ Merlot)

Where: Central and Western Sicily
Average 150' - 350' in elevation

Soils: Mixed; predominantly limestone

Farmed: Vertical Shoot Trellis & bush trained
Medium high density planting

Harvest: mid-late September

Cellar: Soft pressing followed by fermentation at moderate temperature; blend of stainless steel & oak maturation

Taste: With red fruit aromas, followed by bold plum flavors and notes of spice

Pairing: Pizza, Pasta, Charcuterie & Cheese

