



VILLA POZZI

# NERO D'AVOLA

SICILIA

Indicazione Geografica Tipica

**GRAPE VARIETY**

100% Nero D'Avola

**RESIDUAL SUGAR**

6 g/l

**ALCOHOL**

13.32 % alc/vol

**PH**

3.48

**WINEMAKING**

The grapes were hand-picked in the early morning and late evening at peak ripeness. After harvesting, the fruit was quickly brought to the winery in Marsala. The fruit was sorted and gently pressed. The combination of juice and skins was refrigerated at 62°F and then was sent to fermentation vats. A long period of maceration was undertaken, lasting 15-20 days. The wine was finished in stainless steel vats at 64°- 68°F.

**GROWING AREAS**

The vineyards are located in the hills surrounding Marsala, Salemi and Mazzara del Vallo, in the western part of Sicily. These vineyards are ideally situated at 1,300 feet above sea level. The soil is clay with extremely good water retention. Vines are planted espalier and they are kept shorter than usual in order to protect them from the wind.

**TASTING NOTES**

An intense, inky red, the Nero d'Avola seductively reveals a gorgeous perfume of blackberry liqueur, white flowers, vanilla, and a hint of figs delivered in a leather basket.

On the palate, this wine is opulent, full-bodied, and viscous, with a great intensity, superb purity, and a layered, seamless personality that would convince most tasters that this is New World personified.

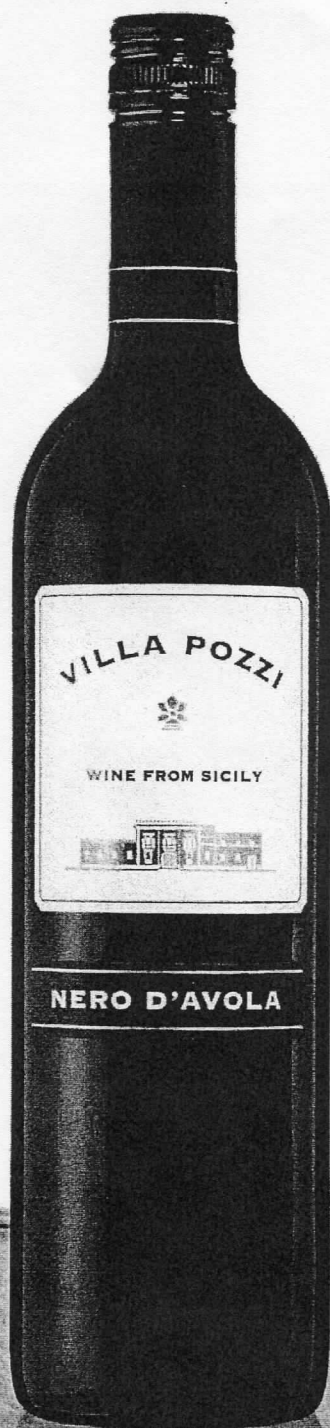
**FOOD PAIRING**

This wine is the perfect accompaniment to hearty stews and roasted lamb and beef.

**CELLARING**

This wine is ready to drink now, but will still develop in the next 3-5 years.

[WWW.VILLAPOZZIWINES.COM](http://WWW.VILLAPOZZIWINES.COM)



*A Sip Away from Sicily*

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