

A N T I N  
COLOSI



## PRODUCER PROFILE

Estate owned by:  
Colosi family  
Winemaker: Piero Colosi  
Total acreage of vine: 25  
Winery Production: 1,000,000 bottles  
Region: Sicilia

## NERO D'AVOLA Terre Siciliane IGP

### WINE DESCRIPTION

Nero d'Avola is the most important red wine grape in Sicily, and is one of Italy's most important indigenous varieties. It is named after Avola, a town in the far south of Sicily and its wines are compared to New World Shiraz, with sweet tannins and plum or peppery flavors. "The Black Grape of Avola" seems to have been selected by growers near Avola several hundred years ago. Initially it was confined to the southern tip of Sicily, but more recently has spread throughout the island. Its percentage is uncertain, though for sure there are no significant plantings outside of Sicily.

### TASTING NOTES

Dark ruby red color. The bouquet on the nose is intense and typical with hints of dark cherries and blackberries together with more complex aromas of wet leather, black olive and Indian ink in the background. On the palate it is dry, rich, full-bodied, with a refreshing, long and fruity finish.

### FOOD PAIRING

Perfect with red meats, pasta with tomato sauce, oven-baked pizza and aged cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre Siciliane IGP
Vineyard size:	50 Ha
Soil composition:	Calcareous and sandy
Training method:	Spurred cordon
Elevation:	200 m a.s.l.
Vines/hectare:	7,000
Exposure:	North east
Age:	18- 24 years
Harvest time:	Mid September (thinning at the beginning of August in order to concentrate sugar and aromas)
First vintage:	2002
Production:	350,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Nero d'Avola
Fermentation container:	Stainless steel tanks/18 days at 18 °C
Maceration technique:	On the skins for 10 days
Type of aging container:	Stainless steel tanks, 50 HI
Length of aging before bottle:	6 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	5.8 g/L
Acidity:	6.10 g/L
Dry extract	28 g/L

