

Bedda

nero d'avola

Denomination

NERO D'AVOLA SICILIA DOP

Grape variety

100% Nero d'Avola

Color

Red

Origin and history of the vine

The name derives from the "black berry" fruit and from the Sicilian town of Avola. Nero d'Avola arrived on the island several centuries ago by colonizers from Greece, then it has adapted perfectly to this new environment and it became the most famous and important black grape variety in Sicily.

Until the first half of the 20th century, Nero d'Avola wine was used almost exclusively as a blending wine, in recent decades Sicilian winemakers started the production of this wine in purity with truly excellent results.

Cultivation area

The village of Salemi is at 446 m a.s.l., where for thousands of years vine and wine have been the typical elements of territory. The heart of the province with the most vineyards in Italy (Trapani) offers the vine a unique territory in the world capable of transmitting inimitable characteristics and qualities to the fruit. The hilly area and properties of the calcareous or tuffaceous soil combined with the climatic conditions create the ideal conditions for vine cultivation. Sicilian wines are called wines of the sun as grapes are illuminated by the rays of the typical warm sun of Sicily which, once vinified, produce full-bodied wines characterized by a distinct majesty.

In the winery

Grapes 100% biodynamic Demeter

Winemaking

Spontaneous fermentation works with what nature offers every year and entrusts the strength and health of the territory and vineyard getting grapes rich in yeasts, which are essential for fermentation in the winery. Spontaneous fermentation is the key condition for the production of a wine capable of giving back the authentic flavors typical of the territory.

SULFITES LIMIT FOR RED WINE (mg/l)			
< 10	< 70	< 100	< 150
LUNARIA ANCESTRALE	LUNARIA		
Only natural sulfites	Biodynamic Demeter	Organic	Conventional
NATURAL TARTARIC STABILIZATION	SPONTANEOUS FERMENTATION		
			

BIODYNAMIC

SULFITES Limit for biodynamic Demeter wine = red wine max 70 mg/L

TARTARIC STABILIZATION Only natural refrigeration

FILTRATION Sterile filtration not permitted

Ageing

Concrete tanks and bottles.

Testing notes

More or less intense ruby red with hints of berry, cherry, plum and balsamic and spicy notes. In the mouth soft, enveloping, velvety, elegant and persistent.

Food pairing

Perfect with red meats, roasted meat and aged cheese.

Serving temperature

16-18°C

Packaging

750 ml - cartons of 6 and 12 bottles

