

# TERRE

di Faiano

Nero d'Avola  
DENOMINAZIONE ORIGINE PROTETTA  
SICILIA  
APPASSIMENTO



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**GRAPES:**  
100% Nero D'Avola

**VINEYARD AREA:**

The Nero d'Avola grapes are selected from low-yielding, fully organic vineyards in the province of Trapani, in Sicily. These vines are trained in the Guyot system. The plants are an average of 20 to 35 years old, with a plant density of approximately 4500 plants per hectare.

**HARVEST AND APPASSIMENTO:**

The grapes are carefully picked by hand, 20% of the grapes are picked in mid of September, placed in small crates in aerated lofts for 10-15 days for a natural drying of the grapes.

The rest of the grapes benefits from a later harvest for 10-15 days and the two parts are then vinified together.

**VINIFICATION:**

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 23-25°C for 8-10 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins.

After racking, malolactic bacteria are added to induce the malolactic fermentation.

**AGEING**

20% of the wine for 4-5 months in oak barriques.

**ALCOHOL:**

13,5%

**WINEMAKER'S NOTES:**

the wine shows a very intense bouquet of fruits like cherries, prunes and blackcurrants. On the palate it is powerful and intense, yet approachable, giving you a great depth of fruit and intense flavors. Velvety and smooth with a long and persistent finish. Perfect with rich pasta dishes, lamb, and stews.