



VILLARINI NERO D'AVOLA

Varietal: 100% Nero d'Avola

Vintage: 2020

Origin: Sicily, Italy



TASTING NOTES

Villarini Nero d'Avola displays some of the classic Italian aromas: cherry, blackberry and plum, with notes of herb and sage.

FOOD MATCH

A classic Italian antipasto with grilled vegetables, thin slices of cured meats, and aged cheeses.

AWARDS

Organic Masters 2017: Bronze Medal

2018 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 93p

2019 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 93p

2020 Luca Maroni "Annuario dei Migliori Vini d'Italia"/"Best Italian Wines", 94p

2019 Washington Post: Excellent/Extraordinary

ABOUT THE PRODUCER

Villarini is produced in cooperation with the Botter family and selected local organic wine growers in Sicily. Together we aim at producing wines that both reflect the local traditions and terroir, but also the use of modern winemaking.

The wine is a tribute to the senses, and the winemaker encourages the consumers to discover and to evaluate the flavors and perfumes present in the wine. The label includes illustrations of the flavors and perfumes found by the winemaker – but can YOU find the notes of sage, cocoa, and vanilla? Or the sensation of ripe blackberries, and dark cherries? The wine is loaded with exciting aromas and sensations – which ones can YOU detect?

VINEYARDS

Sicily has a larger wine growing area than the entire Germany. A large part of the Mediterranean island is characterized by volcanic soil and warm, dry climate. Among the local grapes grown here are Nero d'Avola and Catarratto. The grapes for Villarini come from selected family owned vineyards in western Sicily, where climate and tradition give perfect conditions to produce interesting wines with depth and character. The wine is made from 100% organically grown grapes, with no use of pesticides or herbicides in order to respect the earth, the terroir, and to contribute to biological diversity.

WINEMAKER

The winemaker of Villarini is Mr Brian de Faveri

VINIFICATION

The harvested and destemmed grapes have been vinified with 7-8 days of maceration, in order to extract color and structure. The alcoholic fermentation and malolactic fermentation take place in stainless steel tanks at a controlled temperature of 25-27 °C (77-80 °F). Once the malolactic fermentation is completed, 40% of the wine is aged for 10 months in first and second passage oak barrels ("barriques", 60% French / 40% of American oak). This gives the wine spicy notes of vanilla and chocolate, which complements the typical fruity aromas of the Nero d'Avola varietal.

TECHNICAL DATA

Certifications: Made with organic grapes

ALC: 13%

RS: 10g/L

Packaging: Glass bottle of 750 ml

Bottles per case: 12