Feudo Maccari Neré Nero d'Avola, Sicilia DOC [Organic] 2022

IFM0022022

Feudo Maccari

— Sicilia, Italy

About halfway between Avola (the town that lends its name to this grape variety) and Pachino (famed for its IGP Tomatoes) lie the south-facing vineyards of Feudo Maccari, where bush vine Nero d'Avola soaks up the near endless Sicilian sunshine. Here is a lovely vibrant example, with a succulent and juicy prune compote character, with notes of chocolate and warm spice.

Production

The Nero d'Avola vines (average age 10-30 yrs) grow around 80m above sea level on a south-facing site. They are all 'albarello' (head-trained) bush vines - which are particularly suited to hot and windy climates. The grapes undergo 15 days of maceration and fermentation with regular punching-down of the cap. The wine is matured in stainless steel.

Tasting note

Aromas of warm, ripe dark fruits with black cherry, plum and tarry, smoky notes. The palate is generous and fruit-forward with wild cherry and damson notes combining with spicy, dried fruit characters. A well structured wine with ripe tannins and fresh acidity, leading to an attractive bitter chocolate twist on the finish. An impressive example of Nero d'Avola, combining approachability with real interest, depth and complexity.

Food Match

Great with full-flavoured meats such as roast lamb or beef.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Sicilia DOC

Grape Varieties:
Nero dAvola 100%

Suitable for:
No

Bottle Barcode:
8033011200277