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

**IFM0102022**

*Feudo Maccari*

*— Sicilia, Italy*

Iconic Nero d'Avola from the grape's heartland in Noto, southeast Sicily, near the town of Avola itself. Polished yet soulful, with depth, texture and silky tannins thanks to 40 year old bush vines and low intervention winemaking.

## Production

From selected plots of vines - mostly 30-40 years old, grown on south-facing higher ground where the calcium-rich soil gives greater delicacy and perfume. They are all 'albarello (head-trained) bush vines - which are particularly suited to hot and windy climates. After hand-harvesting the grapes undergo 20 days maceration with regular punching-down of the cap. Then the wine is matured for 10-14 months in French barriques and aged in bottle for 6 months prior to release.

## Tasting note

Opulent plum and black cherry fruit with notes of coffee and dried fruit along with well-integrated oak following 14 months in French barriques. All of this is backed up by silky-smooth tannins and mouth-watering acidity, leading to a generous, long-lasting finish.

## Food Match

Roast dinners, game sausages, hearty stews.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Sicilia DOC

Grape Varieties:
Nero dAvola 100%

Suitable for:
No

Bottle Barcode:
8033011200062