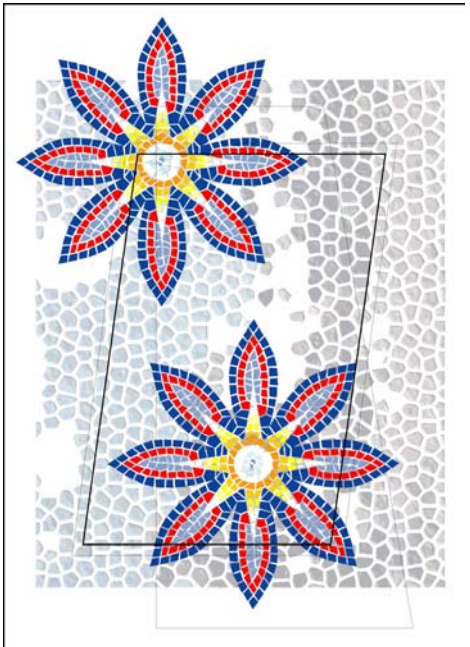


Nero d'Avola



FEUDO D'ELIMI

Named after an ancient population known as the 'Elimi' who migrated from Greece to Sicily in the 7th Century B.C. and lived in the extreme west of Sicily for nearly 400 years. They settled in a small area in the province of Trapani, between Marsala and the Valle del Belice, where it is believed they began the winemaking tradition of today, having brought with them cuttings of grapevines from their homeland.

A native of Sicily, Nero d'Avola is a distinctive variety, which produces intense and often robust wines. Sometimes referred to as Calabrese, Nero d'Avola is producing wines that are amongst Sicily's most exciting.

This fine grape, grown in central Sicily in an area known as Riesi and Racalmuto, is situated at almost 500 meters above sea level and is grown on rich volcanic soils that can be attributed to past volcanic eruptions.

Technical Information:

Grape Variety: Nero d'Avola 100%
Vintage: 2004
Region: Riesi, Racalmuto, Central Sicily, approx 500 meters above sea level.
Alcohol Content: 13.0%

Tasting Notes: This native variety has a tremendous crimson color and a nose equally intense. Aromas reminiscent of cigar tobacco entwined with blackberry and plum are extremely appealing. A generous wine on the palate with that same rich ripe plum flavor as the nose promises. Hints of licorice, vanilla and spice sit perfectly with the jammy red fruit flavors that fill the palate. Full bodied yet with loads of soft tannins, this wine would make an excellent accompaniment to most red meat dishes and fully flavored sauces.

Cellaring and Serving Suggestions: Ideal for drinking now or in the next 2-3 years. An ideal accompaniment to rich meat or pasta dishes.

