



## NERO D'AVOLA SICILIA DOC, ORGANIC WINE

*Era, a line of mono varietal organic wines made with grapes from indigenous vines to emphasize the multi-territorial approach that embraces all of Italy.*

### INSPIRATION

Nature, complex and perfect in its simplicity.



### CONSUMER SEGMENT

Consumers who are aware that healthy drinking is synonymous with feeling good. The ethical aspect is also very important: the production system of organic wines ensures greater respect for the environment.



### BRAND

ERA (age), by definition, is a historical period marked by important events; for us, it was the first step toward the consciousness and acknowledgment of the wonderful environment in which we live and the strong desire to protect and preserve it for future generations.



### DESIGN

Fresh, straightforward; the wine label design, which features simple and intuitive references to nature, is just as captivating as the wine.



### WINE STYLE

Intense wine with a vinous and intriguing flavour on the palate; dry and soft, pleasantly long in the end.



### SICILY REGION

Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers.





## NERO D'AVOLA SICILIA DOC ORGANIC WINE



Nero d'Avola



Clay,  
calcareous



18/20 °C



Sicily



13% vol  
750 ml



Intense-red colour



The bouquet is slightly spicy  
and fruity with notes of  
blackberries, blueberries and  
mulberries



The finish is rounded and  
fruity with well integrated  
tannins



Great wine for roasted or  
grilled meats. Excellent with  
grilled meats game and hard  
cheeses

### VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27 °C