









Region: Terre Siciliane

Status: IGT

Variety: Nero d'Avola

NERO D'AVOLA

Tasting Note

From the beautiful island of Sicily in the heart of the Mediterranean comes this delicious and seductive red. Made from the flagship varietal of the region, Nero d'Avola, it displays an intense ruby colour and perfumed black cherry and wild berry fruit flavours. Lifted, yet surprisingly rich on the mid palate, it has a smooth tannic structure and a long lingering finish. The perfect accompaniment to grilled meats or traditional Italian hard cheese, such as Pecorino.

Artigiano

Artigiano is an exciting brand of artisan wines, made and imported by McLaren Vale's Aramis Vineyards. Each wine is produced in consultation with Aramis's own winemakers with the sole aim of capturing the essence of classic styles from across Italy, using local varietals and traditional winemaking methods. The range aims to set a benchmark for vibrant flavours and outstanding value for money.

The Region

The island of Siciliy is located off the foot of Italy in the heart of the Mediterranean, and enjoys an enviable climate and hugely fertile soils. Originally famed for its production of dessert wines such as Marsala, Sicily has undergone a renaissance with an influx of international winemakers applying modern winemaking techniques and philosophies, all leading to a drastic improvement in the quality of both red and white table wines.

The Grape – Nero d'Avola

Nero d'Avola is Siciliy's most precious red grape and one of Italy's most important indigenous varietals. Until the 1980s it was almost exclusively used to add colour and weight to the lighter reds of France and Northern Italy as it had a tendency to run to alcohol. However modern techniques, both in the vineyard and in the winery, allow winemakers nowadays to maintain the inherent varietal character without the overwhelming alcohol. As a result Nero is often compared to Shiraz, with smooth fruit flavours and very approachable tannins.