

PETRAIO



Nero d'Avola

REGION

IGT Sicilia, Italy

GRAPE VARIETY

100% Nero d'Avola

VINIFICATION

Select grapes are vinified in the traditional method without the addition of concentrated must. The primary fermentation takes place in stainless steel tanks at controlled temperatures. No barrel aging.

FLAVOR PROFILE

Deep ruby, garnet hue. Beautiful aromas of black licorice, blackberries and blueberries. The flavor is blackberry with black licorice undertones. Medium-bodied, the finish is long and persistent.

SERVING SUGGESTIONS

Ideal with spicy food.



Nov. 2011

Wine Spectator

2009

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