

DAL 1697

SANTA TRESA

Insieme Nero d'Avola Sicilia DOC

Insieme represents our wish to produce a totally natural wine, from the grape to the bottle. Insieme is a Nero d'Avola produce without the addition of sulphur, using ancient winemaking methods, combined with modern innovations to make this completely natural wine.

Grapes 100% Nero d'Avola

Harvest The grapes are picked by hand when they have reached perfect maturity and are brought to the winery in small containers in order to preserve them as much as possible.

Vinification During vinification and bottling we add absolutely no sulphur. The grapes are very carefully destemmed and softly pressed. Fermentation takes place at between 22-26°C and throughout we carry out frequent remontages and délestages. The juice remains in contact with the skins for 3-4 days after fermentation, so in total it has around 15 days of skin contact. Absolute cleanliness is key when making a wine with no added sulphur.

Ageing After the malolactic fermentation, the wine is left on its fine lees in stainless steel tanks for around 2-3 months, until it is bottled. Bottling is also a key phase, where the wine must have minimum contact with oxygen.

Tasting notes Insieme has a really intense purple colour. The bouquet is very fresh, with notes of red berry fruits. Round and soft, Insieme has a very distinctive silky character and is very pleasurable to drink.

To serve We recommend Insieme with antipasti, like anchovy bruschetta, or all kinds of pasta dishes, such as pasta with sardines, pine nuts and wild fennel. To be enjoyed at room temperature.



Insieme is a project realized between a traditional Italian winemaker and a leading South African organic winery. The name Insieme means "together", representing the two diverse cultures behind this organic, natural project.



WITH
NO ADDED
SULPHUR



NERO
D'AVOLA

