

DAL 1697

SANTA TRESA

Avulisi Sicilia DOC Riserva

Avulisi is our Sicilia DOC Riserva produced primarily with the very best Nero d'Avola grapes, with the addition of a few local varieties, hand selected from our oldest vines, which date back to 1964.

Grapes Avulisi is produced with mainly Nero d'Avola grapes, coming from the oldest vines on the estate.

Harvest The grapes are hand-picked at the peak of maturity at the end of September. They are put into small containers of 15kg.

Vinification The grapes stay in a refrigerated room overnight to lower the temperature to 7-8°C, then are extremely carefully sorted, with only the very best quality grapes being retained. For Avulisi we use 100% "Vinificazione Integrale" which means that the fermentation takes place entirely in 225l barriques. Throughout the fermentation process, the barriques are regularly rotated. In this way, the aromas and tannins become extremely well integrated, while maintaining perfect fruit quality. The wine remains on the skins in the barriques for 40-45 days. Of note in this process is that there is a proportion of grapes which are still whole, or partly whole, and therefore the first part of fermentation is a process similar to carbonic maceration.

Ageing Avulisi is aged in barriques for at least 12 months, with the barriques being frequently rotated. The wine rests in bottle for 6 months before release.

Tasting notes Avulisi has an incredibly intense colour, with a bouquet of spices and fruits of the forest. The palate is complex, with elegant tannins, full bodied and refined. Avulisi will age well and with time will become a wonderful accompaniment to mature cheeses and highly flavoured meat or wild mushroom dishes. A wine for contemplation. We recommend decanting two hours before serving. Best served at room temperature, around 18-20°C.

Avulisi, with its look of elegant simplicity reflects Sicily's patrician, noble society.



AVULISI IN SICILIAN DIALECT MEANS "INHABITANT OF AVOLA"

