

## Alico Nero d'Avola - Syrah

Sicilia

Denominazione di Origine Controllata



**Wine type** red - Sicilia DOC

**Grapes** 80% Nero d'Avola - 20% Syrah

**Area of production** Agrigento, Caltanissetta provinces  
(south west Sicily)

**Soil type** sandy-silt soils, of medium consistency with an alkaline  
reaction due to the presence of limestone

**Altitude of vineyards** from 200 m to 400 m a.s.l.

**Average age of vines** 12 years

**Training system** predominantly Vertical Shoot Positioning (VSP)  
with renewable spurred cordon espalier

**Plants/hectare** 4000 - 5000

**Yield/hectare** 9 tonnes

**Harvest** mid September

**Fermentation** small steel and cement tanks at 26°C  
with 4 daily pump-overs

**Length of maceration** 6 - 8 days

**Malolactic fermentation** totally carried out

**Ageing** 6 months in concrete tanks

**Bottle ageing** 2 months before release

**Serving temperature** 18°C

**Suggested glass type** medium-sized balloon-shaped glass

### Tasting notes

**Colour** deep and bright ruby red, with strong violet hints;

**Bouquet** the nose recalls typical flavours of the grape variety,  
like red plums, cherries, Mediterranean herbs and very pleasant notes  
of black pepper;

**Taste** the nose is confirmed by the first taste, with a deep texture  
of harmonious depth and other sweetness. Pleasantly soft with  
exuberant and well-balanced character; tannins are smooth and soft;

**Food pairing** such a full-bodied wine is great to go with strong  
flavours such pasta with pork sauce or meatball, oven-baked meat  
or vegetable pasta. For the second course, you are spoilt for choice:  
Alico Nero d'Avola is excellent with rare red meat and braised meat  
but also with oriental dishes, such as chicken curry. A real treat with  
fresh and medium-aged cow, sheep and goat cheeses.