



Fabrizio Vella, Nero d'Avola, DOP, Sicily, Italy, 2023

Producer Profile

Fabrizio Vella is a passionate winemaker living and working in Sicily.

Proud of the island that he calls home he wanted to create a wine range that was personal to him, that reflected where he was from. Working with indigenous varieties of Cattaratto and Nero d'Avola he conjured four wines using an organic approach and careful winemaking to create wines that are fresh, exciting, moreish and true to their origin. A Sicilian wine through and through.

Viticulture

Harvested by hand, the yields are naturally restricted by the winds and climatic conditions on the island and average around 80 quintal per hectare. The vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. Wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with no jammy, baked flavours.

Winemaking

Using the best fruit in the vineyards, and less sulphur in the winemaking (and thus extra attention in the winery), the wine is fermented in wooden barrels, 70% crushed and 30% whole bunches. There is a controlled temperature fermentation, as well as a natural and indigenous yeast fermentation in order to reach at least 28°C. After the alcoholic fermentation there is a malolactic fermentation in contact with the skins for 1 month. Aged in wood for 8 months.

Tasting Note

This beautiful natural wine has a complex spicy nose with notes of liquorice, chocolate and black currants. The aromas spill over into the fresh and persistent palate.

Food Matching

A hearty steak, game and hard cheeses.



Product code: 3441

Technical Details

Varieties:

Nero d'Avola 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 Months

Type: French Oak

% wine oaked: 100

% new oak: None

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