



Technical Details

Varieties:

Nero d'Avola 100%

ABV: 12.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 months

Type: French

% wine oaked: 5

% new oak: None

Product code: 2819

Rallo Azienda Agricola, Il Principe, Nero d'Avola, IGP Sicily, Italy, 2021



Producer Profile

On the west side of Sicily close to Marsala, is where Rallo Azienda Agricola calls home.

Working organically, the Vesco family focus on creating fragrant crisp Catarratto and perfumed fresh Nero d'Avola from their hillside vineyards. These vineyards are certified organic and are nestled high up in the hills south of Alcamo to take advantage of the slightly cooler temperatures and greater diurnal differences. The vines look down on the town of Marsala where, when the grapes have been harvested, they are taken. Here Andrea Vesco treats them with respect, utilising modern technology to ensure the freshness is retained for the final wines and creating elegant examples of the varieties that are anything but what you would expect from such a hot land.

Viticulture

Rallo Azienda Agricola have vineyards in 3 main sites: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo which that produces their delightful Passito di Pantelleria. The grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

Winemaking

Harvested in the cool of the morning for maximum preservation of fresh fruit flavours. Gentle pressing in a pneumatic press followed by overnight cold maceration in order to extract all the aromatics from the grapes. Fermented at 18C in stainless steel, temperature controlled tanks. A small proportion of the wine (10%) is whole bunch fermented adding bright, fresh red fruit flavours to the finished wine. 5% of the wine was matured in barrel for 6 months.

Tasting Note

Cherries, blackcurrant and ripe red fruits, round and persistent - a million miles from the overripe styles made by many of their peers.

Food Matching

Pair with roast veal and pan fried pork dishes - pairs well with rich tomato based sauces.