



# Rallo Azienda Agricola, Il Principe, Nero d'Avola, IGP Sicily, Italy, 2022

## Producer Profile

The Vesco family make fragrant wines, organically grown in a certified organic agriculture.

They represent the best and most typical style of winemaking in western Sicily: crisp Catarratto and perfumed, fresh Nero d'Avola from their hillside vineyards. Cantine Rallo have vineyards in three sites in western Sicily: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. Their grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

## 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.



Product code: 2819

### Technical Details

#### Varieties:

Nero d'Avola 100%



**ABV:** 13%

**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

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