



SGARRETTA

NERO D'AVOLA

SAMBUCA DI SICILIA DOC
ORGANIC



Production Area: Sambuca di Sicilia (AG),
Single Vineyard in c.da Sgarretta - 350m asl

Variety: 100% Nero d'Avola

Soil: Medium mixture

Training System: Espalier

Vinification and aging: Alcoholic fermentation takes place in temperature-controlled steel tanks (22-25 °C) for about 10 days, during this process are performed daily fullings and 2/3 delestage until sugar degradation. After fermentation, the wine remains in contact with the skins for another 4 days.

After racking, malolactic fermentation takes place. After this phase, the wine is transferred to oak barrels for 6 months.

Winemaker: Vito Giovinco

Awards:

- **92 PT** 5 Stars Wines at Vinitaly 2024
- **2 Bicchieri** Gambero Rosso 2025
- **91 PT** Wine Enthusiast 2026
- **92 PT** Falstaff 2026



The color is a bright ruby red, with purple nuances. The nose gives off elegant nuances of violet, wilted rose and small red fruits. These are intertwined with spicy notes of black pepper and salty caper. The mouthfeel is full, enveloping and balanced. The tannins are dense and persistent.

Excellent pairing with grilled meats, roasts and aged cheeses. It goes very well with structured fish dishes. **Serve at 14-18 °C.**

