

FREIXENET

NERO D'AVOLA DOC SICILIA



Region and grapes

The grapes come from a flat inland area near Marsala, a warm continental zone that offers ideal conditions for growing Nero d'Avola.

Native to Sicily and also known as Calabrese, it adapts remarkably well to different parts of the island, expressing unique nuances depending on the terroir. It is the most widely planted red variety in Sicily.

This grape produces wines with good body, deep color, and sweet cherry notes. It also responds beautifully to barrel aging, gaining complexity and structure over time.

Winemaking process

The grapes are harvested, de-stemmed and diverted to the vinification at controlled temperature (22 °C), once drawn off and sent to malolactic fermentation undergoes another racking. The wine is then softened and refined with sur-lie techniques and a short period in French oak.

Coupage

Nero d'Avola

Tasting note

Ruby red in color with purple highlights. Aromatic and perfumed, it offers notes of violets, roses, and fruits such as wild berries, blackcurrant, and blueberry jam. Subtle hints of eucalyptus and young cedar wood complete the nose. On the palate, it is round and full-bodied, with a sweet, fruity entry. The tannins are well-integrated, smooth, and velvety.

Food pairings

Freixenet Nero d'Avola is a perfect match for duck magret with red wine sauce, braised pork with prunes or any other bittersweet dish like chicken Teriyaki. For more classic options, it pairs beautifully with beef Wellington or braised lamb with sweet potatoes

Dear to try it with blue cheese and walnuts!

Analysis

Alcohol: 13,00% vol.

Total acidity (expressed in tartaric acid): 5,60 g/l

Sugar: 25 g/l

Vegan: yes

Vintage

2024