

HEDONIS



Our **Nero d'Avola** grapes are cultivated in the lands of Western Sicily, near the richly historic city of Agrigento. A partial selection of grapes picked undergoes fermentation and maceration for about 15-18 days with repeated *remontages* to extract the color and tannins, which give structure to the wine. After going through a full malolactic fermentation, the wine from the selection is aged in French and American oak barrels for **18-20 months**.

A second selection of grapes is left to ripen a little longer on the vines, is picked and then undergoes a partial *appassimento* in a drying room for about four months - to develop a greater **organoleptic** complexity.

After drying, the grapes undergo fermentation and maceration for about 15 days, and the wine is kept in stainless steel for about **18-20 months**. At the end of both aging periods, an assemblage is made with **50% wine aged in barrels** and **50% of the un-oaked wine with extra hang-time & *appassimento***. This creates a distinctive, rich and elegant wine.

### CHARACTERISTICS

*Color:* deep, ruby red

*Fragrance:* bountiful, deeply complex expression of dried red fruits, anise and sweet spices, notes of almond, vanilla and tobacco.

*Flavor:* profound structure on the palate with a velvety & juicy mouth, and soft, sweet tannins on the finish.

### PAIRINGS

Excellent when paired with piquante cheeses, and a perfect companion to red meats, salumi, and rich pastas in red sauce.

**SERVING TEMPERATURE** 50-54°F

**ALCOHOL CONTENT** 12.5%

### Date of Harvest for this Vintage

50% mid-September  
50% October, then  
goes to drying cellar

### Cases Produced

800 cases (6-pack)  
for 2015 vintage