



VURRIA NERO D'AVOLA

Vurria is an elegant and harmonious expression of Nero d'Avola. Aging in tonneaux lends roundness and a velvety texture, a dark bouquet with sweet spices, where berries and plum stand out. The palate is silky, with waves of currant and black cherry.

CHARACTERISTICS

Denomination DOC Sicily

Variety Nero d'Avola 100%

Alcohol 14.0%

Production 20,000 bottles

Vineyard Miccina in Contessa Entellina, grown on mixed clay and volcanic tuff soils, organic cultivation.

Altitude 1,800 feet

Soil Clay mix and volcanic Tuff

Vinification Destemmed grapes are fermented in stainless steel, on the skins for about 12 days, followed by soft pressing.

Aging 6 months in second passage barrels and tonneaux

Production philosophy Certified organic, Vegan Friendly

DESCRIPTION

Di Giovanna's Vurria Nero d'Avola is hand-made from organically cultivated vineyards in Contessa Entellina, Palermo. A Nero d'Avola fully representative of Sicily, and the Terre Sicane zone. It shows an excellent aromatic expression and a mix between enveloping softness and expressive flavor. Di Giovanna's organic, estate vineyards are situated in the mountains between Sambuca di Sicilia and Contessa Entellina. From the birth of the winery in 2004, Di Giovanna has significantly reduced the yields per hectare, focusing on the quality of its estate made bottles. For this reason and for their dedication to organic viticulture, Vurria retains a genuine character of a Nero d'Avola. From the first sip it shows balance and elegance, a truly unique profile that only a rigorous and quality cultivation can produce.

Color Intense ruby red

Aroma Hints of black cherry and wild berries, violet and pleasant spicy notes

Flavour Elegant and enveloping, with soft tannins and a savory and fresh finish

AWARDS 94 points - Falstaff 2019.

93 points - Wine Orbit Sam Kim 2019.

90 points - Gold Medal-Gilbert & Gaillard.

91 points- James Suckling 2018