

VURRIA NERO D'AVOLA

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

CHARACTERISTICS

Vintage 2023

Denomination DOC Sicilia

Variety Nero d'Avola

Alcohol 13,5%

Format Bottle 0.75l

Production 20,000 Bottles

Vineyards Miccina in Contessa Entelina

Altitude 1470 ft above sea level

Soil Clay mix and volcanic Tuff

Production philosophy Certified Organic, Vegan friendly

Vinification Destemmed grapes are fermented in stainless steel, on the skins for about 10 days, followed by soft pressing

Aging 12 months in stainless steel and 6 months in second passage tonneaux

DESCRIPTION

Di Giovanna's Vurria Nero d'Avola is hand-made from organically cultivated vineyards. The estate vineyards are situated on the high hillsides of Contessa Entellina (PA). From the first sip, the wine shows balance and elegance, a truly unique profile that only a rigorous vineyard cultivation can produce. A Nero d'Avola fully representative of its territory, it shows an excellent aromatic expression and a mix between enveloping softness and expressive flavor.

Color Intense ruby red

Aroma Hints of plums and wild berries, violet and pleasant spicy notes

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

