



VILLAGGIO NERO D'AVOLA

2020 | \$9.99



DESCRIPTION

Its name translates to “black of Avola,” referring to the grape's black skin and the town of Avola. Nero d'Avola is "the most important red wine grape in Sicily" and is one of Italy's most important indigenous varieties. Nero d'Avola originated in Sicily and has found nearly all its success within those bounds. It supposedly originated in the town of Avola, located in the province of Syracuse in southern Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavors. It also contributes to Marsala Rubino blends. Upon its discovery, Nero d'Avola was prized for its dark color and was mostly used as a blending grape. When blended, these wines tend to be fuller in body with more nuanced layers of dark fruit flavors. It was not until the last several decades that producers recognized the grape's potential as a single varietal. As a result, today, it is commonly found as a single varietal or the starring role in blends. It is Sicily's most widely produced red grape, thanks to the region's consistent heat, dry weather, and fertile soil. It is a wine prized for its vibrant color, drinkability, juiciness, and versatility. It is the most widely planted red variety on the island and occupies 18% of planted vineyards.

Sicily has the largest area of vineyards of any wine-growing region in Italy. The island's climate is varied, with hot, dry conditions in the interior and cooler, wetter conditions near the coast. This results in a wide range of wines being produced in Sicily, from light, refreshing whites to full-bodied reds.

Many Sicilian growers practice organic farming. The wine in Sicily is notably different from other Italian wines because the grape varieties, climate, and terroir are all distinct from other Italian wine regions.

Villagio Nero d' Avola 2020

In general, Nero d'Avola can be expected to have flavors and aromas of black cherry, plum, licorice, tobacco, chocolate, and chili pepper. Its similarities to bold red varietals such as Cabernet and Syrah make it a creative swap and an excellent food pairing wine. It is often compared to Cabernet Sauvignon, as the two have like-minded structures and flavors of dark fruit, spice, and tobacco.

The best examples of Nero d'Avola come from the southeastern corner of Sicily, where the warm and dry Mediterranean climate makes for plush wines with supple tannins. That said, cooler regions of Sicily can also make delicious wines known more for their easy drinking and fruity flavors, reminiscent of Pinot Noir.

This wine is made with 100% Nero d'Avola grapes. Certainly, the most famous Sicilian varietal, their Nero d'Avola is vinified following the traditional method: completely mature grapes are hand-picked from vineyards, the fermentation and maceration with the skins take place at controlled temperatures of 23-25°C. Nero d'Avola is almost always aged in oak, which helps to round out the richness of the wine and mellow its tannins. Further ageing in the bottle enhance the richness of this flavorful wine.

Tasting Notes

NOSE:

Dark, dense ruby color. Marvelous hints of red fruits and black cherries.

PALATE:

The palate is very concentrated, powerful, and warm.

PAIRING:

Nero d'Avola is a delicious food-friendly wine, ideally suited for any pairing when you would otherwise select a Cabernet or Syrah. With moderate acidity and high tannins, Nero D'Avola pairs best with rich cuisines such as stews, spicy pasta dishes, aged cheeses, meat roasts, and barbecued meats. Aged cheeses - Fontina, gruyere, aged cheddar, and muenster are all excellent pairings alongside a full-bodied red wine. The saltier the cheese, the sweeter and fruitier the wine will taste when paired.

Fun Facts

The name "Nero d'Avola" is a recent term given to this native Sicilian grape. Prior to the 20th century, the grape was known by many different names depending on the region where it was grown. It was not until the mid-20th century that the name Nero d'Avola was widely used to refer to the grape.

