

MARIA NEARI NERO D'AVOLA

Italy, Alagna, Nero d'Avola Neari', Blanc

Nero d'Avola Neari', Italy

The Alagna winery has approximately 50 hectares of vineyards spread over Marsala, Mazara, Trapani and Salemi. In these areas, it cultivates the native grape varieties: Zibibbo, Nero d'Avola, Grillo, Catarratto, Inzolia and Damaschino; all local grapes that can be cultivated only in Sicily and which require a particular microclimate that can only be found in the province of Trapani. From their own vineyards, the Alagna family produces premium grapes that bring the flavor of nature, sun, and earth straight t

PRESENTATION

The firm produces, ages, bottle and store the wines coming from the local vineyards It has a capacity of 50,000 hectolitres distributed in containers of different kinds: steel, concrete, fibreglass tanks or in large wooden barrels.

LOCATION

Marsala and Mazara del Vallo

TERROIR

The vines are grown on volcanic soils, enriched with minerals that give the wine a distinctive character

IN THE VINEYARD

The Mediterranean climate, with its sunny days and sea breezes, contributes to the optimal ripening of the grapes, ensuring an exceptional quality in each bottle.

WINEMAKING

Pure Nero d'Avola grapes elaborated with the most advanced wine production processes and stocked for 3 months in steel tanks before selling. It is not aged in oak barrels.

VARIETAL

Nero d'Avola 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

The nose opens intense notes of red and black fruits, such as ripe cherries, juicy plums and freshly picked strawberries. In the mouth, it reveals a pleasing acidity and soft tannins, with a persistent and aromatic finish that invites another sip.

FOOD PAIRINGS

Roasted meat and aged cheese. Aperitif wine for its fruity taste



