

## Nero d'Avola, Ca'di Ponti



<b>Product code</b>	CPo4ZZRC
<b>Grapes</b>	Nero d'Avola
<b>Country</b>	ITALY
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Not Set
<b>Producer</b>	Ca'di Ponti
<b>Vintage</b>	2021



Vegan



Vegetarian

## Tasting Notes

This juicy, approachable Nero d'Avola has a ripe black cherry and plum fruit palate offset by tangy acidity and a hint of smokiness reminiscent of Syrah. Grapes come mainly from the west of the Sicily with 30% sourced from lower yielding vines from the south-east, giving the wine structure and richness.

## Viticulture

The grapes for this wine come mainly from the west of the Sicily with 30% sourced from lower yielding vines from around Riesi in the south east of the island. At 30 kilometres inland there is less of an influence from the Mediterranean than other sub-regions of the Caltanissetta province. The altitude here goes as high as 560 metres above sea level resulting in important diurnal temperatures differences and thus helping to retain acidity in the grapes. The soils are primarily limestone and clay.

## Winemaking

Traditional fermentation at 26 to 30C, between 5 and 10 days maceration, bottled young with no oak ageing