

NERO D'AVOLA

(NAY-roh • DAH-voh-lah)



ESTATE NAME

MARTORANA

(mahr-tor-AH-nah)



REGION / LOCATION
ESTATE SIZE

Sicily. Contrada Ragabo, outside Agrigento and 3 km. from the sea. 20 hectares.



VINIFICATION

n/a



BARREL TYPE

French oak barrique.



BARREL AGE

New



MATURATION
IN BARREL

6 months.



MATURATION
IN BOTTLE

6 months.



PRODUCTION
QUANTITY
(THIS WINE)

480 cases.



ESTATE
PRODUCTION
QUANTITY

5,800 cases.

Bottle image
forthcoming



ALTITUDE

250-350 meters.



VINE DENSITY

4,000-4,500 vines/hectare.



VINE TRAINING

Controspalliera.



SOIL

Mainly calcareous, with medium clay content.



GRAPE VARIETIES

100% Nero d'avola.



ALCOHOL

13.5% by volume.



ACIDITY

6.65 G/L

Tasting Notes: From the volcanic soils of Agrigento on the West coast of Sicily, comes one of the great grape varieties of the world. Nero d'Avola is an early ripening, full-bodied varietal with generous aromas of ripe plums, dark chocolate, berry cobbler, and almonds. The Martorana family has been making wine for three generations, and still hand-harvests in wicker baskets. The vines are from 30 - 90 years old, and Giuseppe Martorana harvests extremely low-yields, one of the lowest in the South of Italy. Thus, the wine has great mineral complexity and elegance. It has an appealing gentle cream to its mouth-feel. Ageworthy for 10 years-plus.



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