



# GATTONERO

## 2014 Nero d'Avola Terre Sicilia IGT

<b>Vineyards:</b>	<b>Estate Vineyards in Fulgatore</b>
<b>Soil:</b>	<b>Decomposed Granite</b>
<b>Elevation:</b>	<b>300-500m</b>
<b>Age:</b>	<b>15 years</b>
<b>Pruning:</b>	<b>Vertical Single Wire</b>
<b>Grape Variety:</b>	<b>95% Nero d'Avola, 5% Cabernet Sauvignon</b>
<b>Alcohol:</b>	<b>13.0%</b>
<b>Winemaker:</b>	<b>Giacoco Anzaldi</b>



**Summary:** On the far north-western tip of Sicily, rising steeply above the ancient city of Erice, are the Gattonero vineyards. One hundred hectares of low yielding vines, stretching from 200 - 500 metres of altitude, are planted primarily to Catarratto and Nero d'Avola.

**Winemaking:** The Fruit is hand harvested, usually in early September. Following a total de-stalking, the fruit is given a cold soak and cool maceration. The pressing is traditionally soft before partial maturation in stainless steel and seasoned oak barrels.

**2014 Vintage:** An excellent vintage in western Sicily with consistent and moderate weather. Rain was slightly lower than average and concentrated in Spring. There were a few heat spikes in summer and the autumn was fine with an excellent divergence between minimum and maximum temperatures. A slightly smaller than average yield of well balanced and intensely flavoured fruit was harvested without incident.

**Tasting Note:** Dark blood red with crimson highlights. The nose is lifted and expressive with ripe, fruit-driven aromas of dark berries, cherries, herbs, spice and forest undergrowth. The palate is rich and ripe with flavours of supple red berries, exotic spice, candied cherries and licuorice framed by soft tannins. The approachability and impressive depth of flavour of this is fruit-driven wine makes it a very versatile partner to a wide range of cuisine over the next two to three years.