

# RESILIENCE NERO D'AVOLA 2020



Elegant, long lasting, distinct. This Nero d'Avola pure is the most faithful varietal expression of the black grape vine prince of Sicily. A wine that embraces the value of resilience, fully conveying the cult of sacrifice and dedication to vine cultivation, transmitted over the centuries by Belice farmers. Maceration in steel provides a complete extraction of polyphenolic substances, with a quick passage in the wood making it a well-balanced wine of strong character. Embracing, silky, Resilience Nero d'Avola releases a bouquet of vanilla and red berry scents mixed with zesty notes of coffee and cocoa. Its distinct persistence and elegance convey the concept of a powerful and long lasting red wine.

**DENOMINATION:** D.O.C. Sicilia

## SENSORIAL ANALYSIS



**COLOUR:** Lively ruby red with brick red shades.



**BOUQUET:** Fresh and vivid on the nose, with red berry aromas, wild strawberries and raspberries, alongside notes of orange peels and oriental spices; a subtle hint of vanilla is perceived.



**TASTE:** A mouth-filling, warm wine, with pleasing tannic notes. The sapidity highlights spicy hints of pepper. The finish is long and persistent on notes of raspberry.

## HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with first and main courses of Sicilian tradition. It also pairs with grilled meet and aged cheese.

**RECOMMENDED GLASS:** Bordeaux red glass.

**SERVING TEMPERATURE:** 16-18°C.

## ON THE MARKET

**ORIGIN OF THE NAME:** It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

**ANNUAL PRODUCTION:** 20.000 bottles.

**FORMAT:** 75 cl, 1,5 L.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

## AGRONOMIC DATA

**VITICULTURE:** Sustainable/integrated farming.

**GRAPE VARIETY:** 100% Nero d'Avola

**VINEYARD LOCATION:** Val di Mazara

**ALTITUDE:** 100-300 m.a.s.l.

**SOIL:** Chalky.

**TRAINING SYSTEM:** Free-standing alberello and guyot systems.

**PLANTS/HA:** 3000-4000.

**YIELD Q/HA:** 70.

**HARVEST PERIOD:** Mid-late September.

**HARVEST METHOD:** Manual in 10-15 kg crates.

## OENOLOGICAL DATA

**ALCOHOL CONTENT:** 14,5% Vol.

**SULPHITES CONCENTRATION:** Low content of sulphites, 40% of the maximum limit.

**VINIFICATION:** The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. After a soft pressing, fermentation takes place in contact with skins at controlled-temperature for two weeks, with daily pumping over and fulling. After racking, part of the wine undergoes malolactic fermentation in barriques for six months and finally blends with the part of the wine aged in steel.

**REFINEMENT IN BOTTLE:** 4 months before commercial release.

**AGEING POTENTIAL:** Good evolution over time.

## VINTAGE 2018



**MUNDUS VINI**  
Golden medal



**BERLINER WEIN TROPHY**  
Golden medal



**LUCA MARONI**  
95 points