



ALTO NERO D'AVOLA

Nero d'Avola
IGT Sicily

2008



Tenuta Rapitalà's "Alto" is a high-altitude, single-vineyard Nero d'Avola (100%) grown on a select, 5ha parcel situated between 1,300-1,700 feet. The fruit from this renowned mountainous vineyard-slope sees traditional red-wine vinification and a five-month stay in French oak barriques that is followed by seven months in large French oak barrels. The result is a terroir-driven Nero d'Avola with a deep, ruby color, a generous bouquet of ripe red fruits and vanilla, and a full, round, satisfying flavor with a spicy, red-fruit finish. "Alto" is an intense, yet elegant expression of Sicily's most important grape.

The grapes: Nero d'Avola (100%)

The vineyard: The wine springs from a mountain vineyard, 5 hectares between 1,300 and 1,700 feet, with significant heat swings in dry vineyards, a vineyard accustomed to using all the power of sucking water from the ground to ripen the fruit. Only Nero d'Avola is capable of doing this, has the power, supports these climates and thickens the skin to defend itself during the hot months. This means greater resistance to pathogenic agents and insects, and therefore human less intervention and greater respect for the environment. A thick skin also permits the long maceration necessary for obtaining a wine with great depth. The heat swings between day and night in the mountains give rise to an elegant wine, well balanced and clean on the palate and with clear recognizable flavours.

Vinification: The grapes are collected in boxes in mid September and transferred to the cellar where they are cooled with great care. Vinification takes place in 50 hl stainless steel containers in which brief and delicate pumping-over operations are carried out from time to time. Maceration lasts at least 15 days and the temperature is changed during this period to optimize the extraction process.

Ageing: Ageing in wood is graceful: it starts with 5 months in barriques that are three or more years old and then continues for the next 7 months in oak casks. This permits slow delicate ageing which mitigates the initial aggressiveness of Nero d'Avola and make it a full, smooth and round product which fully respects the typical varietal sensations of this grape: red fruit and spices. The return to the oldest Sicilian tradition of the use of large barrels gives this Nero d'Avola the identity of olden times combined with modern balance and elegance.

The wine: A deep ruby red colour with marked notes of wild berries and vanilla; engages with its great roundness, smoothness and sweetness. It finishes with attractive sensations of red fruit and spices.

Analytical data: alcohol 14 %; total acidity 5.60 /l; pH 3.51; sugars 4 g/l; extract 38g/l.

Serve with: lasagne, roasts and red meats also accompanied by delicate sauces; creamy cheeses, flans and soufflés. It is also appreciable on its own or with adventurous combinations.