

PRODIGO

*Lavish,
SUMPTUOUS,
Luxurious & GRAND*



UPC# 089832901334

VINTAGE: 2013

VARIETAL: 100 % Nero d'Avola

CELLARING: 4 years

ALCOHOL CONTENT: 13.5%

NERO D'AVOLA *"APPASSITE"*

Indicazione Geografica Tipica

In Italy, making food and wine is so entirely natural it almost appears instinctive. As we undoubtedly agree, they belong together, which is why we've created PRODIGO; meaning lavish, sumptuous, luxurious or grand. Our wines celebrate the marriage of Italian food and wine allowing every night to be a PRODIGO night.

REGION: Terre Siciliane IGT

VINIFICATION: The grapes come from selected vineyards harvested later than usual, towards the beginning of October, to get a level of maturation such to have a high sugar level and good alcohol content. Grapes are naturally dried on vines for about 15 days. After the hand harvest, grapes are pressed and the fermentation starts; the skins are left in the must for a period to extract flavor in temperature controlled vats between 25 - 27°C. It is left in oak for 5-6 months.

TASTING NOTES: It is evident that food and wine are harmoniously linked in Sicily, defining the region. It is known for its rich and full-bodied wines, as the Nero d'Avola is produced using an "appassite" method of naturally drying the grapes prior to harvest. Our Nero d'Avola appassite has a ruby-red color. The bouquet is slightly spicy and has notes of dried figs and ripe fruits of blackberry and boysenberry. The finish is round velvety with notes of vanilla.

ENJOY WITH A WIDE ARRAY OF FOOD SUCH AS ROASTED GAME OR GRILLED, SMOKED MEATS. EXCELLENT WITH HARD CHEESES. A GREAT COMPANION TO TASTY MAIN DISHES, RED MEAT, "PARMIGIANA" (TYPICAL AUBERGINE-AND-PARMISAN-BASED DISH) AND STRONG CHEESES.



IMPORTED BY

Winesellers, Ltd.

p: 847.647.1100 f: 847.647.2110 | www.winesellersltd.com