

# PRODIGO



*Lavish,  
SUMPTUOUS,  
Luxurious & GRAND*

## *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 77-81°F. 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.

UPC# 0 89832 90133 4  
12pk / 750ml

VINTAGE: 2024  
VARIETAL: 100% Nero d'Avola  
CELLARING: 4 years  
ALCOHOL CONTENT: 13.5%

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.

