

"Kalaurisi" Nero d'Avola, Terre Siciliane, IGT, 2016

La Mondianese



Maggio Vini



Maggiovini was founded about 50 years ago and is based outside Vittoria in the southern part of Sicily. They grow indigenous grapes--Catarratto, Nero d'Avola and Frappato as well as international varieties--Cabernet Sauvignon and Pinot Noir in their 123 acres of vineyards.

This wine is made from 100% Nero d'Avola, a grape variety which has been planted in Sicily since before Roman times. Fermented on the lees for 15 days in temperature controlled tanks to bring out its rich, deep and full flavors.

The name of the wine, Kalaurisi, is derived from "Kalau l'avulisi" which in the local dialect of the time meant "Nero d'Avola grapes have arrived".

Tasting Notes: Deep ruby red, full-bodied, notes of dark cherry and Black Splendor plums, firm structure unmarred by typical Sicilian over-oaking, smooth balanced finish. Goes well with hearty dishes such as lamb stew or Osso Bucco.

Region: Sicily

Classification: Terre Siciliane

Area of Production: District of Ragusa

Grape Variety: 100% Nero d'Avola

Soil: Red sandy soil

Average Age of Vines: 20-25 years

Trellising System: Bush system

Production per Acre: 3.57 tons

Vinification Technique: 15 days maceration and fermentation in temperature controlled stainless steel

Maturation: 6 months in Stainless Steel and 3 to 6 months in the bottle.

Total Acidity: 5.70 g/l

Residual Sugar: 3.90 g/l

PH: 3.67

Alcohol: 13.50%

Total Cases Produced: 4,160