

ALA NERA

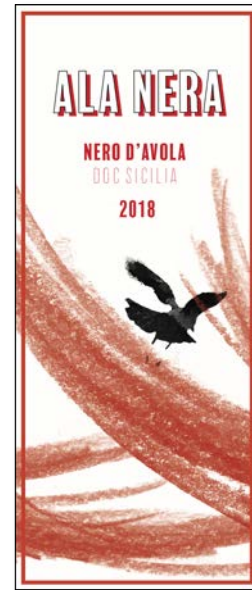
Named for the black-winged birds that fly over the vineyard in Alcamo, Sicily...this is a bright, lively, medium bodied red that screams both fruit and character. More than a simple table wine, the Nero d'Avola/Frappato/Nerello Mascalese blend is polished, refined and food friendly.



One of the many projects that Michael Schmelzer from Monte Bernardi helps us create from the art of blending to add nuance and individuality to a wine without the use of additives. This wine is sourced from one of Michael's close friends that practices only organic principles in his vineyard, so as to minimize his impact on the surrounding beauty of Alcamo, Sicily, which is nestled at altitudes of 450 m along the coastline between Trapani and Palermo.



NERO D'AVOLA



Varietal/Blend: 90% Nero d'Avola / 10% Frappato and Nerello Mascalese

Farming Practices: organic

Soil: varied, sandy loam and limestone rich, rocky clay

Harvest Technique: by hand in mid-September / 5 tons per ha.

Yeast: ambient

Fermentation: spontaneous fermentation in stainless steel

Maturation: 18 months in stainless steel

Alcohol: 13%

Acidity: pH 3.6 / TA 5.7 g/L

Fined: yes

Filtered: yes

Country: Italy

Region: Sicily

Subregion: Alcamo (southwest of Palermo)

The Ala Nera has a purple robe with ruby highlights. The wine itself has aromas of blackberry and freshly-cut black cherries. On the palate, Ala Nera is elegant and mineral. The tannins are polished, and the fruit lingers on the palate with a hint of herbs on the finish.