



VURRIA NERO D'AVOLA

Vurria is an elegant and harmonious expression of Nero d'Avola, thanks to high elevation vineyards. A dark bouquet with sweet spices, where berries and plum stand out. The palate is silky, with waves of currant and black cherry. Aging in tonneaux lends roundness and a velvety texture.

CHARACTERISTICS

Denomination DOC Sicily

Variety Nero d'Avola 100%

Alcohol 13.5%

Production 20,000 bottles

Vineyard Miccina in Contessa Entellina, organic cultivation.

Altitude 1,300 to 1,600 feet

Soil Clay mix and volcanic Tuff

Vinification Destemmed grapes are fermented in stainless steel, on the skins for about 10 days, followed by soft pressing.

Aging 12 months in stainless steel and 6 months in second passage tonneaux

Production philosophy Certified organic, Vegan Friendly

DESCRIPTION

Di Giovanna's Vurria Nero d'Avola is hand-made from organically cultivated vineyards. The estate vineyards are situated on the high hillsides of Contessa Entellina (PA). From the first sip, the wine shows balance and elegance, a truly unique profile that only a rigorous vineyard cultivation can produce. A Nero d'Avola fully representative of its territory, it shows an excellent aromatic expression and a mix between enveloping softness and expressive flavor.

Color Intense ruby red

Aroma Hints of plums and wild berries, violet and pleasant spicy notes

Flavour Elegant and enveloping, with soft tannins and a fresh finish

AWARDS 94 points - Falstaff 2019

93 points - Wine Orbit Sam Kim 2019

90 points - Gold Medal-Gilbert & Gaillard

91 points- James Suckling 2018