



2009 Nero d'Avola

Nero d'Avola Background

The 19 000 hectares of Nero d'Avola vineyards in Sicily make the variety the principal red grape of the region where it is a workhorse variety being made into a broad range of wines from rosato and novello styles right through to ripe, rich serious reds and Sicily's only DOCG wine Cerasuolo di Vittoria.

Nero d'Avola Winemaking Notes

100% de-stemmed and fermented in open fermenters without yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and matured in old French barriques. Malolactic fermentation is natural. The wine is then bottled without fining and with little or no filtration after about 6 months in order to retain freshness and vibrancy.

Nero d'Avola Tasting Notes

The 2009 Chalmers Nero d'Avola is Australia's first commercial release from the variety. It is made in the lighter style and has a nose of lifted red fruits with a savoury palate of cherry and spice.

Nero d'Avola Food Matching

A light savoury red at only 13 % perfect for a summer alfresco lunch, pizza or lazy Sunday barbeque in the sun. Can even be served slightly chilled on a hot day as they do in Sicily

Nero d'Avola Cellaring Notes

Drink now until 2014