



# NERO D'AVOLA SICILIA DOC

Born from 100% Nero d'Avola grapes, this wine combines elegance with power, expressing the strength and character typical of the Sicilian terroir. A Nero d'Avola that is refined yet structured, capable of delivering harmony without losing its natural intensity.

Vinification begins with destemming and cold maceration of the skins for 2 days at 10°C, followed by fermentation at 26–28°C with frequent pump-overs and punch-downs to extract aromas and tannins with balance. The subsequent malolactic fermentation takes place in steel, while the wine rests on fine lees for at least 5 months, gaining softness and complexity, before completing its journey with bottle aging.

In the glass, it is intense, harmonious, and enveloping — an authentic expression of Nero d'Avola in its most elegant Sicilian style.

**Grapes:** Nero d'Avola 100%

**Alcohol:** 12.5%

**Format:** 0.75l

**Info:** Contains sulfites – Product of Italy

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## THE PRICE INCLUDES

A case of six bottles per item, with delivery to the villa.

## THE PRICE DOESN'T INCLUDE

Any items not explicitly listed under "The price includes".

## IMPORTANT

Deliveries are made Monday to Saturday (excluding Sundays and public holidays), depending on the check-in date. The sale of alcoholic beverages is restricted to adults aged 18 and over. Emma Villas and its appointed partners may request an identity document at the time of delivery or when the items are made available at the villa. If suitable proof of age is not provided, the delivery will not be completed.

