

PICCINI®

wines since 1882



Grapes: Nero d'Avola 100%
Alcohol content: 13+/- 0,5 % Vol.
Denomination: IGT

Although the traditional name of Piccini has been devoted for generations to promoting Tuscany through the production of fine quality wines, this time we have decided to meet the challenge of the land of sunshine - Sicily. This legendary island has wonderful climatic characteristics making it an ideal place for the production of quality wines. Since 1997, with the help of an expert team of Sicilian enologists, Piccini has been carefully selecting the most suitable areas for growing the most typical Sicilian grape variety: Nero d'Avola. After scrupulous testing and experimentation, the area chosen was the south west of the island - to be precise, between the provinces of Trapani and Agrigento. Here selected producers grow their grapes, in non-irrigated vineyards.

Soil: The soil is clay and limestone mixed with stones. The climate is dry and windy with average daily temperatures of 64-72°F in the spring, and 81-90°F in the summer. The coolness of the night and the constant moisture of the wind is optimal for the wine's bouquet .

Winemaking Process: The grapes are usually harvested between late August and mid-September when they have reached the ideal level of ripeness. They are destemmed, soft-crushed and vinified according to traditional methods, with maceration on the skins at controlled temperature. The grapes undergo a soft pressing to avoid the discharge of any bitter tannins, thereby providing a deeper color .Once alcoholic fermentation is over, the wine is placed in oak barrels where it completes the malolactic fermentation.

TASTING NOTE: Nero d'Avola is redish-purple in color with violet hues, and is a well structured, strong and harmonious wine. The intense bouquet with clear notes of bread crust, liquorice and ripe red fruit is one of its special characteristics. Villa Paradiso Nero d'Avola from Piccini is the result of the force of nature blended with the experience of man.

FOOD PAIRING: Excellent with typical Mediterranean dishes such as rich pasta dishes, grilled swordfish and grilled red meat.

Serving Temperature: 64°F.