



TENUTA NANFRO

The family behind Tenuta del Nanfro has long been making wine on its estate in southeastern Sicily. The vineyards are located just four kilometers from the small town of Caltagirone, known for its ancient ceramic art and craft history. The family has 32 acres of land, which is farmed organically and predominantly planted with indigenous grapes of the region: Frappato, Nero d'Avola, Inzolia, and a bit of Chardonnay. The combination of mild climate and sandstone soils produce wines that embody a "sensual" character, unique to this particular region of Sicily.

"Strade" Nero D'Avola

REGION	Sicily, Italy
APPELLATION	DOC Vittoria
VARIETALS	100% Nero d'Avola
SOIL	Sandy clay
VINEYARD ELEVATION	150-200 m
YIELD	30-40 years
VITICULTURE	Certified organic viticulture
WINE MAKING	Wine is fermented in steel tanks, then aged in cement vats for 6 months.
TASTING NOTES	This wine is an intense, deep red in color, with aromas of white flowers and bright cherries. It is tangy and fresh on the palate, exhibiting velvety notes of berries and figs. Made in the traditional method using stainless steel tanks at controlled temperatures, Nanfro's Nero d'Avola brings out all of the flavor and aromas of its terroir. This wine is perfect for both savory and slightly richer dishes, such as game, venison, and assorted root vegetables.

