



CANTINA CHITARRA

Nero d'Avola Vendemmia Tardiva

Grape Variety: Nero d'Avola

Appellation: Sicilia D.O.C.

Production Area

Province of Trapani, Sicily.

Vineyard & Terroir

The vineyards are planted at a density of approximately 3,000 vines per hectare, with yields of 60–70 quintals per hectare. They are located between 150 and 200 metres above sea level, where altitude and optimal sun exposure contribute to concentration, balance, and aromatic complexity.

Vinification

The grapes undergo partial drying on the vine, further enhancing concentration, richness, and aromatic intensity. Vinification includes maceration and fermentation on the skins for approximately 20 days at a controlled temperature of 26°C, allowing optimal extraction of colour, structure, and complexity. After racking, 50% of the wine is aged in cement tanks and 50% in second-pass oak casks. The wine then undergoes a further refinement entirely in cement, preserving purity and elegance.

Tasting Notes

Colour: Deep, intense ruby red.

Nose: Complex bouquet with ripe dark berries, black cherry, plum, sweet spices, and subtle balsamic and earthy notes.

Palate: Full-bodied and structured, with velvety tannins and balanced acidity. A slight sweet sensation on the finish adds depth and harmony, enhancing structure and balance without any resemblance to passito-style or dessert wines. The finish is persistent and refined, clearly expressive of Sicilian terroir.

Ageing Potential

Over 10 years.

Serving Temperature

24–26°C.

Food Pairing

Ideal with braised meats, game, aged cheeses, and rich traditional Sicilian cuisine.