



Sikelia Nero d'Avola

(NEH-roë Dah-VOE-lah)

Sikelia is the name the ancient Greek sailors gave to the island jewel of the Mediterranean, Sicily. It's a place like no other – with scented orange trees lining a pastel-colored sea, and vineyards surrounding ancient ruins. Nero d'Avola is Sicily's most important wine varietal. It means “black of Avola” (an ancient town), and offers a dark, lush wine that comes from its spicy, complex fruit. It's wonderful when young and fresh – with notes of sweet smoke, blackberry cobbler, and morello cherry.



LOCATION

Sicilia, Italia.
(Town of Avola)
150 hectares. 250 meters.



SOIL

Black, sandy soil.



ESTATE

Sikelia.



VINE

Guyot.
5,500 vines per hectare.
.75 bottle per plant average yield.



WINEMAKER

Ceretto Guidi.



VINIFICATION

Fermentation and malolactic
in stainless steel for 20 days.



VARIETALS

100% Nero d'Avola.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.8 grams per liter.



VINTAGE PRODUCTION

5,000 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Grilled meat, spaghetti with
garlic and pesto sauce.



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