

# EPICENTRO

Nero d'Avola Riserva Sicilia DOC 2016



## WINE INFORMATION

VARIETY : NERO D'AVOLA  
APPELLATION: DOC SICILIA RISERVA  
HARVEST TIME: September  
HARVEST METHOD: by hands  
PRUNIG SYSTEM: Double Guyot  
SOIL: Black soil up to 200 meters a.s.l.  
ALCOHOL: 14% vol  
CLOSURE: Natural cork  
AGING: 18 months in tonneaux 500 lt

## HISTORY

The story of Cantine Ermes digs its roots in a past of destruction. It is the story of the Phoenix, the mythical bird that rises from the ashes. Even though in this case instead of ashes we'd better talk about ruins, ruins of what was left from a terrible earthquake that in the night between the 14th and 15th of January 1968 destroyed Belice Valley, a wide portion of western Sicily.

But it was from that same land, so cruel yet so generous, that a group of young vine growers decided to start again, undertaking a process of social and economic rebirth completed in 1998 when Cantine Ermes was founded, right in the wounded heart of Belice Valley, between the towns of Gibellina and Santa Ninfa. Today Cantine Ermes is one of the most important producers in Sicily, with its 9.141 hectares of vineyards, spread across the province of Trapani, Agrigento and Palermo, and its 2.008 members, who every day with passion and sacrifice cultivate both local and international grape varieties.

## THE GRAPES

The grapes are picked up by hand in small boxes at the first week of September. The grapes are hauled in small containers and are gently stemmed to better preserve the integrity of the grape skin. Fermentation occurs at a controlled temperature, between 21° and 26° C and is characterised by remontage and délestage. Once maceration is complete, the wine is placed in oak tonneaux where it undergoes malolactic fermentation and matures for about 18 to 20 months. Aging is completed inside the bottle lying on its side.

## THE WINE

Nero d'Avola Riserva with intense ruby red colour with violet reflections. Epicentro has a wide and elegant bouquet, enhanced by pleasantly integrated hints of mineral and wild fruit with delicate hints of cherry. In the mouth it has a sweet and soft taste, the tannins are perceptible and well-balanced. The aftertaste is fruity, aromatic, long and persistent.

## FOOD PAIRING

Spaghetti alla Norma, medium cheeses, grilled meats, lamb stew.

