



VILLA POZZI
NERO D'AVOLA
2018

BACKGROUND

The Pozzis are a fifth-generation winemaking family. Originally from Cremona, in Northern Italy, the first-generation Pozzi family became well known throughout the province for their wine business. Their horse-drawn wagons traveled over undeveloped, country roads carrying barrels of the best wines from different regions of Italy. In 2006, the current Pozzi family realized a generation-old dream to make their own Sicilian wines, and Villa Pozzi was born. Using only superior quality grapes and controlled production, Villa Pozzi wines follow the family motto of Res non Verba – Deeds, Not Words.

APELLATION

Sicilia, DOC

SOURCING

The grapes come from north-facing vineyards in the area between Mazara del Vallo and Marsala, in the North-Western part of Sicily. The origin of this grape dates back to the 8th century BC. Villa Pozzi vineyards, with an average of 20-25 years, are located at an altitude of up to 900 feet above the sea level. The grapes are grown in a loam, clay limestone soil and the mature vines undergo a naturally reduced production per hectare.

VARIETAL COMPOSITION

100% Nero d'Avola

WINEMAKING

Wine is produced from the best selection of Nero d'Avola grapes, which are hand-picked in the early morning and late evening at peak ripeness. After harvesting, the fruit is quickly brought to the winery, sorted and gently pressed. The combination of juice and skins is then refrigerated at 80°F and sent to fermentation vats. A period of maceration is undertaken, lasting 12-15 days and the wine is aged in stainless steel tanks at 65°-70°F. Our Nero d'Avola D.O.C has a grape yield of 80 quintals per hectare.

TASTING NOTES

This wine reveals aromas of blackberry, white flowers, vanilla, and a hint of figs. On the palate, it is opulent and full-bodied with a great intensity.

FOOD PAIRING

Enjoy on its own or as a complement to pizza, rich pastas, and grilled meats.

WINEMAKER

Daniele Pozzi

TECHNICAL DATA

pH 3.39
TA 6.1 g/L
RS 4.25 g/L
Alc. 12.88%