



Senia

NERO D'AVOLA SICILIA DOC

When we created Senia, we took our inspiration from traditional fermentation techniques. For this reason our Nero d'Avola is fermented in open top barriques, in small quantities of around 150 litres.

HARVEST

The grapes come from **vines on our estate**, which are between **15-30 years old**. They are very carefully **harvested by hand** into baskets. While still in their small baskets, the grapes are refrigerated down to a temperature of 10 °C.

VINIFICATION

We ferment the grapes in open top barriques in small lots of around 150 litres. Using this method, it's not possible to control the temperature during fermentation, but it never exceeds 18-24C°. The **small volume** allows it to adjust itself naturally. The grapes undergo fermentation for 10-12 days. The use of open top barrels allows us to carry out *follatura* (manually pushing down the skins) as often as is necessary for the natural and delicate extraction of colour and tannins from the skins. During the whole fermentation process we use no machines, meaning that **the wine is treated in the most gentle way possible**. We leave the wine in **contact with the skins** for about 20 days after the fermentation and then for a total of 30-35 days. Once the maceration on the skins has ended, the wine is placed in barriques for the malolactic fermentation, after which it remains in barrel for 12 months before bottling. The wine stays a further 6 months in bottle before being released on to the market.

PRODUCTION

Senia has a extremely limited production of about 8.000 bottles per year.

TASTING NOTES

An extremely intense ruby red in color. On the bouquet there are prominent **dark fruit notes** of plums and blackberries, with nuances of balsamic, licorice and carob. A very full-bodied wine, with a refreshing acidity and a long finish showing soft and intense tannins.