



DAL  1697

SANTA TRESA

Arulisi

VINO BIOLOGICO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Riserva

VITTORIA • RAGUSA • SICILIA





Avulisi is made with our **best grapes on the Santa Tresa estate**, from our **oldest vines, which were planted in 1964**.

A beautiful single vineyard, which is meticulously cared for, **Avulisi has extremely low yields not exceeding 30 hl/ha**, guaranteeing grapes full of fine aromas and flavours.

Avulisi shows a multifaceted character, expressing the pure style of Nero d'Avola.

Avulisi, which in Sicilian dialect means "inhabitant of Avola" is our finest Nero d'Avola.

A sumptuous, well structured, perfectly balanced and elegant red, **Avulisi** tells the story of the hot island of Sicily with its relentless sun beating down, which is tempered by the cooling sea breezes. The nights are cool and the air is perfumed by the heady **Mediterranean heathland**.



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Vineyards & Viticulture

The Avulisi vineyard is small, covering less than a hectare. The soil is the typical terra rossa or red soil, which contrasts with the green of the vines, making the vineyard strikingly beautiful. The Nero d'Avola vines were first **planted here in 1964** and produce amazingly complex, excellent quality grapes. Harvest is at the end of September and is done extremely carefully by hand in the early hours of the morning to avoid the heat of the Sicilian sun. We put the grapes into small containers of only 15kg to ensure that they are not crushed by their own weight. The grapes are put into a cold room overnight. It is of fundamental importance that they reach the optimum temperature for processing of (7-8 °C).

Technical details

We use the **"integrated vinification"** method, which takes place directly in barrique. We only use **French oak, with a fine grain**, toasted for a long time at a low temperature. The grapes are destemmed, then each different section of the vineyard is vinified separately in 225 litre barriques, which are rotated frequently. **The fermenting wine therefore has greater contact with the wood, allowing deeper integration.** The **liquid stays on the skins for 40-45 days**, then each barrique is drawn off separately. A peculiarity of this method is that some of the grapes remain intact, so the first phase of fermentation could be considered to be partially like carbonic maceration. Ageing is in barrique for 12 months, followed by 6 months in bottle.



Tasting notes

The integrated vinification technique results in **rounder wines with greater volume, richness and complexity**, a defined aromatic character, and a lovely silky, well integrated finish. The combination of integrated vinification, old vines and organic cultivation gives a concentrated wine that has **authentic flavours. Avulisi** fully expresses its Nero d'Avola character. The nose is a wonderful combination of black cherries, chocolate, almonds and spices. The well-structured palate is broad and warm, full of red fruits, spices and a long finish with liquorice notes. **A wine with great ageing potential.**

Only a few hundred bottles produced.

LIMITED PRODUCTION



Gift Box - 3 bottles

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SANTA TERESA

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