

PETRAIO

Nero d'Avola

Wine Maker: Sabino Russo
Designation: Nero d'Avola Sicilia IGT
Location: Sicily
Exposure: Southern
Average Age of Vines: 15-18 Years
Elevation: 150 Feet
Soil: Stony, rich in fossils
Varietal: 100% Nero d'Avola
Training System: Cordon Spur
Harvest Method: Hand Picked
Harvest: Early September
Maceration Period: 10 days
Fermentation/Maceration Temperature: 75-79° F
Malolactic Fermentation: Yes
Cellar Potential: 4 years
Cases Produced: 5,000



Petraio is a joint project developed by Scoperta Importing and the Castellani family to bring unique, affordable wines from southern Italy to the United States. In the right hands, the extremely favorable climatic conditions of southern Italy can consistently produce soft, juicy, round and structured wines in an "international style" that also convey a real sense of place. To create wines like this, experience is crucial. The Castellani's wine business was established at the end of the 19th century. The trials and triumphs of each generation go into every bottle the family produces. The key to the Petraio wines is diligent focus on vineyard selection. Each varietal enjoys the most appropriate soil types, microclimates and light exposure. The varietals themselves are the product of sophisticated enological techniques and intensive research on different clones to find the best grape for each vineyard.



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