



Nero Ossidiana

TYPE

Dry red wine

CLASSIFICATION

IGT Terre Siciliane Rosso

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with frequent temperature changes throughout the day. Windy.

SOIL

Sandy, volcanic, deep, fertile and rich in microelements.

ALTITUDE

350 mt. s.l.m.

GRAPE VARIETY

Corinto Nero 90%, Nero d'Avola 10%

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

9.000 stumps per hectare

YIELD PER HECTARE

60 q/ha

FIRST BOTTLED VINTAGE

2008

GRAPE HARVEST

Handpicked with selection of the bunches.

VINIFICATION

The de-stemmed grapes are fermented by the yeasts naturally present on the grapes, with a long maceration of the wine with the skins. After devatting, the wine is decanted to barrels for the malolactic fermentation. About a year later, it is poured into a steel tank. No clarification but just static decanting before the bottling.

Contains Sulphites.

AGING IN THE BOTTLE

At least 12 months.

ESTIMATED AGING CAPACITY

Minimum 10 years.

TASTING NOTES

A wine with a deep red color and violet hues. To the nose, notes of cherry and spices blend with the intriguing briny aspect of Corinto Nero, creating an enveloping olfactory complexity. The taste is elegant and refined, featuring a typical freshness and a savory finish.

Obsidian, the quintessential volcanic stone, gives its name to this wine that perfectly balances the beautiful acidity and elegance of Corinto Nero with the soft warmth of Nero d'Avola. Nero Ossidiana expresses all the typicity of a land that is both volcanic and maritime, representing the union between the island and the sea enologically. We are proud to have created the first great red wine of the Aeolian Islands.