

Barone Montalto explores the Belice Valley, inland from Trapani. Sicily, a historic territory of connection between civilisations, is a unique region in which the force of the elements and cultures permeates every corner. Ancestral nature, cultural stratification, scents of land and sea, salt and altitudes, volcanoes and art. The southwestern part of the island is our home: here we rediscover and interpret with an eye to the future the historic varieties that are typical of this noble land.

Sicilian vineyards are among the largest in Italy by area and earn first place in terms of organic coverage.

MAIOLICHE

Nero d'Avola

Sicilia DOC



ORIGIN

Belice Valley. Medium-textured superficial soils with a predominantly clay-limestone component, good organic matter and iron content.



GRAPE VARIETIES

Nero d'Avola



IDENTITY

It expresses the warm, Mediterranean heart of Sicily. It is the region's most celebrated and most cultivated grape variety and has contributed to the success of Sicilian red wines around the world.



HARVEST

Harvesting takes place in late September when phenolic ripening is complete.



WINEMAKING

Maceration for 12-15 days at 26 °C with daily pumping over. After racking, it is aged in steel for about 4 months before bottling. It is not aged in wood to preserve the freshness of the aromas.



TASTING

Intense dark red color with violet hues. The nose has fruity notes ranging from licorice to berries. The palate has good body and round, sweet tannins. Good persistence tending toward a fruity finish.



PAIRINGS

Pasta with pesto sauce, grilled red meats, and baked pecorino cheese. Serving temperature 14-16°C.



ALC. BY VOL. 13,5% | AVAILABLE FORMATS 0,75 L

*The alcohol content may vary depending on the vintages.