

Villarini

Nero d'Avola

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Sicilia

WINEMAKING: 40% of this wine is aged for 10 months in first and second passage oak barrels ("barriques", 60% French / 40% of American oak)

ALCOHOL BY VOLUME: 13.0%

AGING: 40% goes 10 months in barriques, 40% American 60% French oak

ANNUAL PRODUCTION: 10000 cases

THE STORY

Villarini is produced by Icon Wines, a close cooperation between ViniMundi and a number of carefully selected local, organic wine producers around the world, with the explicit target to supply the best possible quality at any given price point. Together we aim at producing wines that both reflect the local traditions and terroir, but also the use of modern winemaking.

THE ADJECTIVES

OVERALL: Powerful & Spicy

AROMAS / FLAVORS: Cherry, Blackberry, plum, herbs, sage, vanilla, cocoa

MOUTHFEEL: Robust yet silky

THE SELLING POINTS

- Classic Sicilian varietal - Unique packaging - Organic

AWARDS: 94pts Luca Maroni

SUSTAINABILITY: Certified Organic

PAIRINGS: Classic Italian antipasto with grilled veggies, cured meats

