

Cantine Grasso

"Sette Aje" Nero D'Avola

Ruby-Red with intense aromas of red fruits (cherry and strawberry) and delicate flowery notes. In the mouth it is fresh and persistent with soft tannins.

Nero D'Avola 100%

Practicing Organically

90 Pts Decanter

Appellation	IGP Terre Siciliane
Vineyard	The vineyards in North-Eastern Sicily near Milazzo have soils that are Medium-textured and rich in nutritive elements.
Vinification	After hand-harvesting, the grapes are vinified in stainless steel vats and macerated with their skins for 3 days at a temperature of 26-30°C. After malolactic fermentation, the wine matures for about 9 months in stainless steel tanks. Bottle refining for at least 3 more months follows.
Pairing	Serve with pasta dishes with meat sauces, elaborate baked pasta dishes and red meats. Try the wine with lightly cooked fresh tuna
Serving	Serve at 60-65°F in a balloon glass. Drinks well within 4-5 years.

CANTINE GRASSO

Founded in 1887, five generations have farmed these vineyards in Milazzo of northeast Sicily. Today, Alessio, along with his sons Tullio and Carmelo, passionately remain committed to preserving tradition and skill, while utilizing sustainable practices and modern methods to produce quality wines consistently from year to year. All grapes are grown organically without chemical treatments and only vegetal fertilizers are used in the vineyards. The light and warmth of the Sicilian sun, together with the light coastal breeze and the beneficial temperature ranges, allow grapes to gradually ripen up to the moment of hand-harvesting, giving the wines pleasantly rounded notes and full expression.