



Sensi

## NERO D'AVOLA

**On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.**

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Al mercato di frutta".



*stappa gli orci panciuti  
e snida il vino rosso  
sino alla feccia.*

**Archiloco di Paro**  
translation of  
**Salvatore Quasimodo**



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## DOC SICILIA

**Grape varieties:** 100% Nero d'Avola

**Production area:** Town of San Michele di Ganzaria (CT)

**Altitude:** 450 mt asl

**Soil:** calcareous and clayey

**Cultivation system:** guyot

**Average age of vines:** 12 years

**Harvest:** September

**Vinification:** maceration with marc and fermentation with selected yeasts in stainless steel silos for about 10/15 days at temperatures of 22/24 °C

**Maturation and Ageing:** Slavonian oak barriques for at least 13 months, in bottle for at least 6 months

**Sensory analysis:**

**Appearance:** ruby red with medium chromatic intensity and good consistency

**Aroma:** typical and elegant nose with good complexity where hints of cherries preserved in alcohol, tobacco, tomato leaves, mustard and pot pourri of dried flowers predominate

**Taste:** ready wine with great structure and persistence. The sip is firm, warm and soft with well-present and velvety tannins. Long finish consistent with nasal perceptions

**Alcohol content:** 13,5% vol.

**Serving temperature:** 16/18 °C

**Recommended glass:** burgundy

**Food pairings:** we recommend a timbale of macaroni gratin, grilled red meats, semi-matured cheeses and all meat specialties typical of the Mediterranean tradition.