



// IL GIGLIO / NERO D'AVOLA //

The Estate: Masseria del Feudo is the brainchild of Francesco and Carolina Cucurullo. The project is part of a wider plan of exploitation and verticalisation of 4 production lines: wine, fruit, olive oil, and zootechnics. The size of the estate is about 110 hectares, and is managed by the Cucurullo family, well into their 4th generation. In addition to the vineyards where different varietals, both native and international, have been tested (Nero d'Avola, Syrah, Chardonnay, Inzolia, and Grillo), there are also peach cultivations with 13 varieties at different times of the year, and milk cow breeding with a nearby cheese factory for the transformation of milk into dairy products.

The Terroir: The farm is situated about 450 meters above sea level. On the topographic peaks there is a calcareous terrain, whilst on the medium-low slopes and along the valleys there is a predominance of marly clay. According to pedological aspects, the lands are classified as medium-texture brown soils. They are balanced soils and sometimes clay soils, with a good presence of main chemical elements of fertility and with a clay content of 25-30%. The vineyards (and the olive trees) are organic, meaning that organic manure, fertilizers, and antiparasitics such as sulphur, copper, and white oils are used. The farm is certified by Ecocert Italia, which undertakes annual testing of all production lines.

Location: Caltanissetta, hill in the heart of Sicily, 450 meters above sea level

Grape Varietals: Nero d'Avola Doc Sicilia

Vinification: Organic cultivation and manual harvest in the second week of September. Long maceration and fermentation with indigenous yeasts in stainless steel vats. Refining in concrete vats and in bottle.

Tasting Notes: Intense ruby red color; notes of menthol, together with sweeter ripe red fruit and pepper hints in the bouquet. Intriguing and complex. On the palate, the Nero d'Avola is velvety and sapid, with a vibrating finish. It also has an acidity typical of the varietal, which is a nice complement to the fruity aftertaste.

2015 Reviews: "An unbelievable value, the 2015 Sicilia Nero d'Avola Il Giglio is a fresh and tonic red wine that is brimming with primary fruit. It offers cherry and blueberry with some bitter almond at the back. It would pair with burgers or carnitas tacos."-Monica Lerner, **Wine Advocate**

"Aromas of smoke, dried meat and dark cherries. Full to medium body, firm and velvety tannins and a silky finish."-**91pts**, James Suckling