A Great Sicilian Wine Nero d'Avola

Charles Scicolone (October 14, 2015)



Nero d'Avola is anindigenous grape variety of Sicily named after the smalltown of Avola in the southeastin the province of Siracusa.

Thename means "black of Avola." Nero d'Avola is sometimes referred to by the name Calabrese (or 'from Calabria') but this probably derives from the corruption of a Greek-based Siracusan dialect name.

This is not the only explanation ofhow this confusion of namescame about, but one thing is clear and that is that this grapehas never been important inCalabria.Nero d'Avola is the most important and most plantedred grape variety grown inSicily. Because it is so popular, Nero d'Avola is cultivated



inother parts of the island andthrives in the hot, dry climate.

The training system for thevines is usually the espalier(trellis) method though someproducers are moving awayfrom this system. To make wine, Nero d'Avola frequently is blended withother native grape varietiessuch as Nerello Mascalese, Frappato and Perricone or withinternational grapes such as Cabernet Sauvignon, Merlotand Syrah.

It may be possiblethat Syrah and Nero d'Avolacome from a common ancestorbut this has yet to be proven. Wines made from Nero d'Avolacan be drunk young when vinified and aged in stainless steel. These wines will have fresh red fruit aromas and flavors with a hint of spice. In the hands of some producers when the wine is aged inwood, it can be made into awine with a lot of body and aging potential and have hints of raspberries, prunes and atouch of leather. Because of this range of styles, the prices range from \$10 to \$40 a bottle. Depending on the way it is made, Nero d'Avola goes well with salumi, red meats, and cheeses.

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