



Winemakers Import



## Scavone Cantine Nicolo 'Devotion'

**Nero D'Avola DOC**

**Appearance:** ruby red color with violet reflections

**Aroma:** complex, with notes of violets and spices, licorice and cloves, prune, cherry, blackberry, black currant, raspberry, leather and tobacco

**Taste:** powerful, fruit-driven red, packed full of bold black cherry and plums

**Alcohol** content: 12% Vol

**Soil:** mixed, mainly calcareous

**Harvest:** by hand, between August and September

**Vineyards:** sapling-fed

**Vinification:** the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 6 months in large very fine oak barrels and then passes into vitrified cement vats. The assembly takes place after aging in barrels. Refined 6-8 months in bottle to evolve the bouquet.

**Pairings:** Roasted or grilled white or red meats and, with strong flavor of mature cheeses.

1241 Tallevast Rd, Sarasota Fl 34243  
941-702-3290