
Barone Sergio Nero d'Avola Riserva "Sergio"

Winery: Barone Sergio

Category: Wine – Still – Red

Grape Variety: Nero d'Avola

Region: Eoro / Sicily/ Italy

Vineyard: Pachino / Noto

Winery established: farm established in 1850's, in 1993 Giovanni took over the winery from his ancestors



Product Information

Soil: calcareous

Altitude: 230 feet above sea level

Average age of vines: 10 years

Vinification & Yield: Long fermentation of must with skins and thermoregulated fermentation. Aged in stainless steel for about 6 months, and in the bottle for another 4 – 6 months.

Tasting Note: it is balsamic, rich, intense, with hints of red fruit like cherry jam, spices like black pepper and rosemary. But there are also more advanced flavors, from coffee beans to pipe tobacco. The taste is intense, with fine tannins, well blended, smooth and long-range.

Alc: 13.5%

Producer Information

In one of the most charming places in Eastern Sicily, the fertile **Valley of Noto**, lies the *Eoro* doc zone, one of the best suited to cultivation of the Nero d'Avola and Moscato di Noto grapes. It is here that we find the *Le Mandrie* and *Gaudioso* estates, which have been owned by the family of **Baron Sergio** from generations. A historical family estate, that turned into a modern winery under the management of *Baron Giovanni Sergio*. The ancient outbuildings have been renovated and reorganized to house modern winemaking facilities. By employing modern technology and ancient knowledge it recovers the elegance of its native vine: Nero d'Avola. The Barone Sergio winery, in light of the vocation of its environment is naturally suited for the production of Doc Eoro Nero d'Avola. A portion of the winery is devoted to a characteristic *cultivar named* Moscato di Noto and some plots to international grapes. The whole area of Barone Sergio winery consists approximately of 75 acres of Nero d'Avola, Cabernet Sauvignon, Grillo, Moscat and Petit Verdot. **Giovanni Rizzo** is the enological advisor who takes care of the whole wine making process; he works with the agronomist professor **Lucio Brancadoro** (University of Milan).