Wijnfiche

Feudo Solaria - Sulleria Rosso | Mamertino Riserva DOP Nero D'avola Italy (SICILIA) — 2021

Domain

Feudo Solaria

Since its foundation in 1887, Feudo Solaria has been dedicated to a continuous pursuit of quality and authenticity for five generations. Based in Milazzo, in northeastern Sicily, the vineyards stretch along the Tyrrhenian coast of the province of Messina, with the Aeolian Islands on the horizon. The distinctive landscape, where the coastal plain gives way to rolling hills, provides a unique terroir for viticulture. Here, centuries-old traditions and expertise in Sicilian winemaking are combined with modern viticultural and cellar techniques. The winery has been completely modernised and equipped with advanced technology. The result is a harmonious balance between tradition and innovation, with the character of the terroir and the individuality of the grapes remaining at the heart of every wine.

Vinification

The grapes are harvested by hand in October. De-stemming is followed by 12 days of maceration on the skins in stainless steel tanks to get the right contribution of color and flavour. At least 12 months in fine oak barrels in which develop complexity, style and ageability. 12 months in bottle at controlled temperature to fully develop the organoleptic features and enhance the typical bouquet.

Taste

Impenetrable and compact ruby red with lively purple hues. Pleasant sensation on the nose thanks to the alluring notes of red and black cherries, currants and blueberries, leading to stronger nuances of chocolate and pepper. The wine is soft, juicy structure pleasantly surprises you with every sip. The tannin content is well balanced with the acidity in a game of enchanting joy.

Food pairing

Eastern kitchen | Bison | Meditation wine | Cheese - aged

General information

Type: Red wine

Grape varieties: Nero d'Avola (60%), Syrah (30%), Nocera (10%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 18 °C

Taste profile: Complex generous