



Wijnfiche

Feudo Solaria – Moro | Sicilia DOP Nero D'avola Italy (SICILIA) – 2022

Domain

Fuedo Solaria

Founded in 1887, with a constant objective for five generations: quality. The company is based in Milazzo in the north-eastern part of Sicily, on the Tyrrhenian coast of the province of Messina, opposite the Aeolian Islands. The special territory abruptly changes from coastal plain to high hills. Since 1999, the wine cellar has been completely modernized with the most advanced technologies. Every wine is the result of historical research of traditions combined with technological solutions.

Vinification

After malolactic fermentation, the wine matures for about 6 months in stainless steel tanks then 3 months in barriques. Bottle refining for at least 2 more months follows.

Taste

Concentrated and well defined nuances of Marasca cherries, fruits of the forest, rhubarb, cloves, aromatic herbs and plums, alternating and intertwining with appealing scents of liquorice, ink and tobacco leaves. Smooth, soft and caressing, it displays great personality with a strong Mediterranean nature, combining with admirable harmony a strong and exuberant structure, extraordinary vivacity of flavour and velvety smooth tannins of rare nobility.

Food pairing

Stew | Pasta Bolognese | Pasta alla Norma | Cheese - aged

General information

Type: Red wine

Grape varieties: Nero d'Avola (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Complex generous

