



Nero d'Avola "Curma" Sicilia IGT



- Azienda Agricola Armosa is a small winery located in the comune of Scicli in the province of Ragusa. The first vineyard of "Nero d'Avola" was planted in 2003 in a terroir especially chosen for its sandy tufa soil and for its immediate proximity to the sea.
- **The Armosa philosophy is to enhance the reputation of Nero d'Avola, Sicily's premium indigenous vine, by growing it in a variety of terroirs so as to produce quality wines with a distinct personality that personify the territory itself.**
- The town of Scicli is a Unesco Heritage Site for its baroque beauty and lies at the confluence of three valleys that have strongly influenced its life through the centuries. These valleys, because they are among the fundamental aspects of this territory, compose the stylized Armosa logo.

Varietal: 100% Nero d'Avola

Appellation: Sicilia IGT

Production Zone: Scicli, Ragusa, Sicilia.; altitude 0-200mt a.s.l.

Soil: Sandy and limestone

Vinification: Hand harvest, fermentation in stainless steel tanks at controlled temperature, maceration of 20-25 days

Maturation: 18 months in French Oak barriques, refinement in bottle for additional 4-6 months

'Curma' is made from a selection of Nero d'Avola grapes harvested in the Curma vineyards which are flattened dunes located near the sea.



- *Ruby red with complex aromas of dark berries, cherries, and plum that finish with balsamic and spicy notes. It has a well-balanced softness and the presence of strong, elegant tannins.*
- *Best served in a large glass with elaborate meat dishes, game, or aged cheeses.*

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