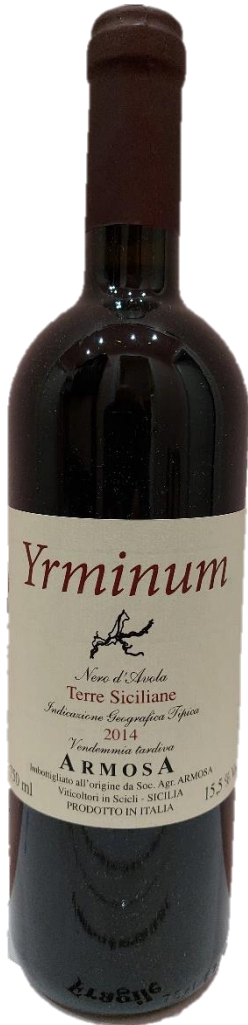


Nero d'Avola "Yrminum" Sicilia IGT



- 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 overripe grapes, fermentation in stainless steel tanks at controlled temperature, long maceration of 30-35 days

Maturation: 30 months in French Oak barriques, refinement in bottle

A powerful Nero d'Avola for a great experience of the Iconic grape of Sicily. It is made in the most traditional, natural way and it is not filtered.



- *Ruby color with garnet reflections, aromas large and complex with prevailing hints of morello cherry, raisins, spices, tobacco, leather balsamic tones, the taste expresses a body balanced marked by soft and persistent tannins.*
- *Best served in a large glass with elaborate meat dishes, game, or aged cheeses.*

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