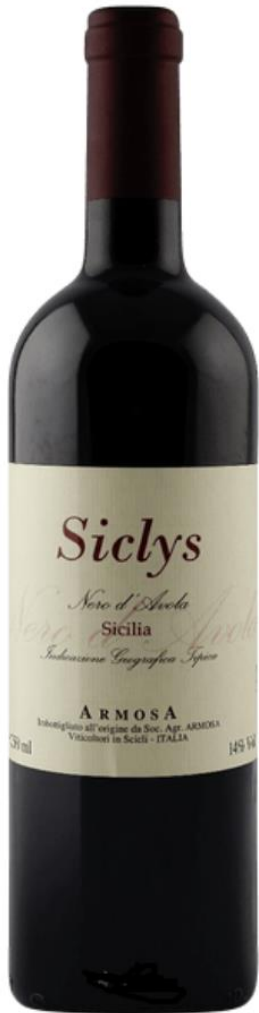


Nero d'Avola "Siclys" Sicilia IGT



- 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 on the skins

Maturation: 6-8 months in French Oak barriques, refinement in bottle for additional 4-6 month

"Siclys" takes its name from the commune of Scicli where the winery is located. It is a wine that does not betray the usual characteristics of the nero d'avola experience, but it adds some touch of uniqueness.



- *Intense ruby color, a full and complex nose of black cherry, spice, and carob. The palate shows notable personality, closing with soft and persistent tannins on the finish.*
- *Best served in a large glass with elaborate meat dishes, game, or aged cheeses.*

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