Nero d’Avola "Passo di Contessa"

Tonnino · 2023



REGION	Sicilia
APPELLATION	DOC
GRAPE	Nero d’Avola "Passo di Contessa"
TYPE	Red
ALCOHOL	13.5%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Sicilia Nero d’Avola Blackberry, Cherries Persistent Balanced Acidity

FOOD PAIRINGS

Pesto Pasta, Aged pecorino, Grilled Food

PROFILE

Body	■■■■□
Acidity	■■■□□
Tannin	■■■□□
Fruit	■■■■□

ABOUT THE WINE

Passo di Contessa Nero d’Avola Sicilia DOC is a true expression of Sicily’s most iconic red grape. Sourced from our estate parcel nestled in a narrow valley between the provinces of Palermo and Trapani, this wine captures the authentic spirit of the island’s rugged and sun-drenched landscape. Vineyards located in the hills of Contessa Entellina, at 200–300 meters above sea level, benefit from a Mediterranean climate and a unique combination of clay and sandy soils. These conditions allow the 100% Nero d’Avola grapes to ripen fully while preserving natural freshness and balance. In this vibrant 2023 vintage, the wine shows deep ruby red color with purple reflections. Aromas of ripe blackberry and juicy cherry rise from the glass, accompanied by a distinctive savory nuance reminiscent of Mediterranean capers. On the palate, it is fresh and playful yet structured, with balanced acidity, smooth tannins, and a lingering, fruit-driven finish. Authentic, versatile, and remarkably food-friendly, this Nero d’Avola pairs beautifully with grilled meats, hearty pasta dishes, pesto, and aged pecorino cheese. Serve at 63°F and enjoy a bold, genuine taste of Sicily in every sip.