HOUSE OF TOWNEND

Nero d'Avola, Fedele

Price	£10.69
Code	FEDE005

An Organic Nero d'Avola made using grapes from the Trapani area of Sicily. Sicily's number one red grape variety, Nero d'Avola is indigenous to the island.

Tasting Notes:

The Fedele Nero d'Avola is packed with red berry fruit flavours and has a wonderful structure yet has soft tannins and is very approachable.



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Specification	
Vinification	The grapes are grown on hillside slopes in the Trapani area, using the traditional Spalliera vine training system. The grapes are harvested in early October. The grapes are destemmed and gently pressed. Fermentation takes place at controlled temperatures not exceeding 28°C with frequent pumping over in the early stages in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is racked off and malolactic fermentation takes place.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Sicily
Area	Trapani
Type	Red Wine
Grapes	Nero d'Avola
Genres	Organic, Vegan, Vegetarian
Vintage	2025
Body	Rich, bold and robust
Producer	The Wine People
Producer Overview	The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare.
Closure Type	Screw Cap
Food Matches	An ideal accompaniment to red meat and tomato based pasta sauces.