
CENTOPASSI NERO D'AVOLA 'ARGILLE DI TAGGHIA VIA'



Region: Sicily, Italy

Appellation: Sicilia DOC

Vineyard Site: Pioppo

Grapes: Nero D'Avola

Farming: Certified organic

Age of Vines: Planted in 2004

Altitude, Aspect & Soil Type: 550 M, SW Facing, Clay/Sand/Silt, highly waterproof, poor in limestone and organic matter

Typical Harvest Time: First half of September

Maceration & Fermentation: Eight days maceration, controlled low temperature fermentation in stainless steel using indigenous yeasts

Aging: Aged in stainless steel for six months

Finishing: Gentle filtration

Production: 7,000 bottles annually

Notes from Oliver:

'I Cento Passi,' the Hundred Steps, is an anti-Mafia film made in 2000, and Centopassi wines are grown in vineyards confiscated from convicted Mafiosi, some of them notorious (such as Salvatore 'Toto' Riina). In other words the mere existence of this estate is a renunciation of the Mafia, and of the terrible effect that the Mafia has had on the people of Sicily for generations. We are proud to support Centopassi and Libera Terra, the organization behind it.

Centopassi's grapes come from various vineyards in the high Belice Corleonese Plateau, near the town of Corleone, south of Palermo. The wine takes its name from the church of the Madonna di Tagliavia, a few hundred yards away. Shows berry, spice and pencil lead aromas, with a faint hint of coconut, a common Nero d'Avola note. Try it with red meats, flavorful pasta dishes.