



MARINO ABATE
Nero d'Avola Sicilia DOC "Lapa"



ESTATE:	MARINO ABATE
WINE:	Nero d'Avola Sicilia DOC "Lapa"
GRAPES:	100% Nero d'Avola
REGION:	Sicily
CITY:	Marsala
SOIL:	Clay hillside
TASTING NOTES:	

COLOR: Dark ruby red

NOSE: Black cherries, black plums, chocolate and tobacco, completed by some savory and herbal notes

TASTE: Fruity but dry flavors, vivid but soft tannins

COMMENTS:

Nero d'Avola, the traditional red grape variety from Sicily, develops into a complex red wine under the influence of warmth and Mediterranean winds. "Lapa" means "bee" in Sicilian dialect, and Marino Abate gave this name to this wine to reaffirm the organic agriculture and sustainability practices they use, from farming to winemaking: bees can survive only in clean and no polluted environment.

Marino Abate winery, located in Marsala, the western corner of the Island, adopted since the beginning SUSTAINABILITY as its mantra, and now all their wines are certified "organic".

After the grapes are quality-selected and picked, the berries are gently pressed, and the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 12 months and in the bottle for a minimum of 3 months.

The result is an intense, pleasantly fruity, warm, and full-bodied with smooth tannins.

Perfect companion for pasta dishes with meat sauce, meat couscous, roasted game and aged cheeses

Serve at 61 °F.