

## **2023 Nero d'Avola Applegate Valley AVA**

Our unconventional take on this Sicilian variety may surprise you. Our organic grower at Four Diamonds Farm planted this big juicy variety at our request back in 2020. Under beautiful sunny skies in 2023, at 1500 feet elevation, this fruit became perfectly ripe and expressive. After primary fermentation and malo completed, we reintroduced fresh juice to the finished wine and bottled it up to allow it to become frizzante in the bottle. The result is deeply juicy berry in tone, with bright zippy acid, and a mild bit of CO2 spritz.



## **Technical Information**

**Grape Varieties:** Nero d'Avola

**Vineyards:** Four Diamonds Farm

**Final pH:** 3.25

**Final TA:** 9.1 g/L

**Alc. By Vol.:** 12%

**Winemaking:** Fruit was destemmed and fermented whole berry for three week. Afterwards it was pressed, put in neutral French oak and allowed to complete malolactic fermentation. When malo finished we racked the wine to tank and added back fresh juice, then bottled the wine under crown cap. While in bottle fermentation restarted and the small amount of sugar in the juice became a light effervescence in the bottle.