



## Deliella

*A galloping black Arab foal breathes in the saltiness of the vast Mediterranean, gorging itself with prickly pears and with its flaring nostrils full of the scent of orange blossom. Try it: tasting a mouthful of Deliella, this is what your senses will enable you to perceive. In this Nero d'Avola – matured for 18 months in barrels of various sizes – there is the natural spirit of the exciting island that goes by the name of Sicily. On the nose it displays scents of red geraniums and ripe black berry fruits, as well as hints of walnut and stone; on the palate, it is austere yet rounded. Here is an expression of aristocratic spontaneity from the ancient, mythical and very special heartland of wine making in Sicily: enjoying Deliella with the specialities of Mediterranean cuisine will find you in perfect tune with our legendary land.*



**APPELLATION**  
Sicilia DOC



**AREA**  
The districts of Butera and Riesi in the Province of Caltanissetta



**GRAPES**  
100% Nero d'Avola



**ALCOHOL LEVEL**  
14% vol.



**BOTTLE SIZE**  
750 ml - 1500 ml



**MAX AGING**  
At least 10 years

### TYPE OF SOIL

This vineyard is situated right at the heart of the Feudo estate, in the hamlet of Deliella within the commune of Butera., at an altitude of approximately 300 meters (985 ft.) above sea level. The hilly terrain is composed of whitish marl ("trubi"), with clayey and siliceous sandstone breccia.

### TRAINING SYSTEM

Cordon Spur.

### PLANT DENSITY

5.400 vines per hectare (2,185 per acre).

### YIELD

4.500 Kg per hectare.

### VINIFICATION AND AGEING

The grapes were picked by hand in the end of September. The fermentation lasted for 3 weeks at a controlled temperature of 28° - 30° C. (82°-86° F.) with a maceration of about 30 days. Maturation took place for 18 months in 350-liter (92- gallon) tonneaux and in 30 hectoliter (660-gallon) oak barrels followed by a further eight months' bottle aging before release.