



Nostru

NERO D'AVOLA

SICILIA DOC
NO ADDED SULPHUR



WHAT IS A NO-SULPHUR-ADDED WINE?

Sulphur Dioxide always occurs during the fermentation of a wine, but the point is that we do not add any additional sulphur in order to control microbiological reactions and oxidation. If absolutely meticulous care is taken throughout the vinification process, it is possible not to add any sulphur.

WHAT DOES THIS ACHIEVE?

The resulting wine is in its purest possible form. Our NSA Nero d'Avola has a unique and distinctive texture and shows the grape characteristics as completely wholesome and unadulterated, reflecting our wish to be as close to nature as possible.

GRAPES

The grapes are 100% Nero d'Avola from Azienda Agricola Cortese, our organic estate in Vittoria, south eastern Sicily. The grapes are very carefully selected by hand in the middle of September, brought to the winery in small containers and processed immediately.

VINIFICATION

The prime aim when producing a NSA wine is to keep everything in the winery meticulously clean in order to avoid any possible microbiological growth, except for yeast for the primary fermentation and bacteria for the malolactic fermentation. Fermentation is done in the usual way and we do the pumping over in the early stages of the process. After fermentation, we kept the wine in contact with the skins for 3-4 days, doing some pumping over in order to keep the cap wet. The wine is racked and then stored, with meticulous care not to allow any contact with oxygen.

TASTING NOTES

Our NSA Nostru Nero d'Avola is really something quite different. It has a unique mouth-feel, it is soft and well-rounded, with the purest of black fruits flavours coming through.

THE ROOSTER, A SYMBOL OF PRIDE,
COURAGE AND HONESTY, WATCHES
OVER THE VINEYARDS.

THE ANCIENT GREEKS BELIEVED THAT
THE ROOSTER SALUTED THE SUN
EVERY MORNING WITH HIS HEARTY
CRY, SYMBOLISING VICTORY OVER THE
NIGHT, WHICH ALSO SERVES AS AN
ALARM CLOCK TO MARK THE START
OF THE DAY FOR ANIMALS AND
VINEYARD WORKERS ALIKE!

AT CORTESE, EARLY MORNING IS A
KEY TIME FOR WORKING IN THE
VINEYARDS TO AVOID THE FULL
STRENGTH OF THE SICILIAN SUN.



ORGANIC WINE
NO ADDED SULPHUR

Nostru

NERO D'AVOLA
SICILIA

denominazione di origine controllata

SENZA SOLFITI AGGIUNTI

NO ADDED SULPHUR

VINO BIOLOGICO - ORGANIC WINE

AZIENDA AGRICOLA
CORTESE
BIODIVERSITÀ DI SICILIA