



Ricca Terra

2019

NERO D'AVOLA

Riverland - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nero d'Avola

Vineyard: Ricca Terra Estate – Rudi Block

Vine Age: 16-years-old

Soil Type: Deep sand intermixed with calcrete

Viticulture: Practicing Organic

Fermentation: Native – Stainless Steel (33% whole-cluster)

Skin Contact: 10 days

Aging: 6 months seasoned 500L French tonneau

pH: 3.51

Total Acidity: 5.9

Total SO2: 57 ppm

Total Production: 233 cases

About

Nero d'Avola was introduced to Ricca Terra Farms out of pure frustration during the middle of the 'millennium drought' in 2003. Faced with the reality of a limited supply of irrigated water in the future, Ashley needed a variety that could withstand the warm and dry climate of the Riverland region. After extensive in-field trials, he learned that only half the irrigated water was required to grow quality Nero d'Avola grapes compared to other French cultivars. Today, Nero d'Avola is without a doubt Ricca Terra Farm's flagship grape variety with a number of winemakers either buying or on the waitlist to buy the fruit, in addition to the 'estate' bottling of course.

The fruit was hand-harvested and cold soaked overnight to intensify the color and aromatics. Fermentation occurred naturally in open-top fermenters with roughly one-third of the total ferment being whole-cluster. Fermentation lasted 13 days and the wine spent another three days on the skins, post-ferment. The lots were basket-pressed by hand to old 500L French tonneau for aging. After six months the barrels were blended and racked to tank to settle. It was bottled without fining or filtration and just a small addition of sulfur at bottling.

Tasting Note

Squeaky cherry fruits dominate...After a minute the nose starts to open up, yielding some chocolate and cola notes. Its exotic perfume is expansive and balances the initial fruit tones. It is a cut, slightly herbal, style that has lots of zip and cut on the palate with chalky tannins drawing the wine to a close.