

TASTING NOTES



CENTOPASSI NERO D'AVOLA ARGILLE DI TAGGHIA VIA DI SUTTA SICILIA IGT, 2013

BACKGROUND

CENTOPASSI IS THE WINEMAKING ENTITY OF THE COOPERATIVES THAT, UNDER THE BRAND LIBERA TERRA, CULTIVATE THE LANDS SEIZED FROM THE MAFIA IN SICILY.

PASSION, COMMITMENT, AND SKILL DRIVE THE ALL-ORGANIC MANAGEMENT OF THE VINEYARDS, ENTIRELY LOCATED IN THE REGION OF UPPER BELICE CORLEONESE AND PARTICULARLY SUITED FOR THE PRODUCTION OF HIGH-QUALITY WINE.

OPEN AND UNPOLLUTED SCENARIOS, WITH CALCAREOUS PEAKS RISING UP ON A PLATEAU AT A VERY HIGH MEAN ALTITUDE, MAKE THE MEDITERRANEAN CORNER AN IDEAL VENUE TO GROW GRAPES.

WHILE IN THE VINEYARDS THE YIELDS ARE ALWAYS FAR BELOW THE MAXIMUM LIMITS ALLOWED BY THE RULES, IN THE CELLAR THE FOCUS IS ENTIRELY ON FULL RESPECT OF THE INTEGRITY OF THE FRUITS AND ON THEIR ABILITY TO EXPRESS THEIR ANDS OF ORIGIN.

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CENTOPASSI NERO D'AVOLA ARGILLE DI TAGGHIA VIA IS DEDICATED TO THE MEMORY OF PEPPINO IMPASTATO. THE ORGANICALLY FARMED VINEYARDS ARE LOCATED IN THE HIGH ELEVATION, LIMESTONE RICH SOILS OF BELICE CORLEONESE, SOUTH OF PALERMO. DARKLY COLORED AND SUMPTUOUSLY TEXTURED, THE 2014 CENTOPASSI IS PURE DRINKING PLEASURE. IN THE GLASS, IT DISPLAYS TEMPTING AROMAS OF RIPE BLACKBERRIES, JUICY PLUMS AND FRAGRANT VIOLETS. FULL BODIED AND WELL ROUNDED IN THE MOUTH, WITH GENEROUS LAYERS OF FRUIT ACCENTED WITH SPICE AND MINERAL NOTES WITH RICH, VELVETY TANNINS ON THE FINISH.

THIS IS A WINE TO POP THE CORK AND IT'S READY TO GO. DELICIOUSLY ACCESSIBLE, SERVE THIS JUICY RED WITH SICILIAN STYLE PIZZA OR PASTA WITH HEARTY TOMATO SAUCES. IT'S ALSO AN EXCELLENT CHOICE FOR PICNIC BASKETS, OUTDOOR GRILLS AND SPICY BARBECUES.



VINTAGE: 2013

WINERY: CENTOPASSI ([HTTP://CENTOPASSISICILIA.IT](http://centopassisicilia.it))

REGION: SICILY

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUANTITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

CERTIFICATION: ORGANIC

COMPOSITION: NERO D'AVOLA (100%)