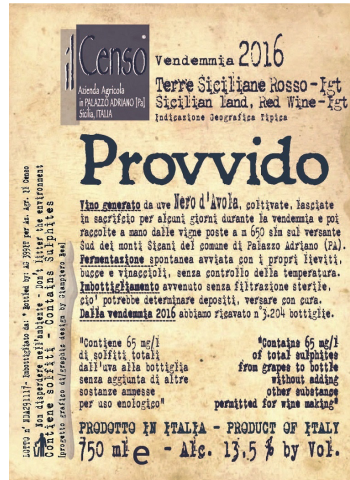


Il Censo



Provvido



At a Glance:

- **Appellation:** IGT Terre Siciliane Rosso
- **Uvaggio:** Nero d'Avola (100%)
- **Average Annual Production:** 3,000-3,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From slopes in the Sicani mountains (650 meter elevation) near the village of Palazzo Adriana.
- **Soil Types and Compositions:** Sandy and iron-rich clay topsoils, volcanic bedrock
- **Vine Age, Training, and Density:** Average age 10 years old, planted in Guyot
- **Average Yields:** c. 26 hl/ha
- **Average Harvest Date and Type:** Manual, usually in the first week of October

In The Cellar:

- **Fermentation:** After a few days of air drying, destemming, and crushing, fermentation begins spontaneously in stainless-steel tanks and lasts 2-3 weeks
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine remains on its fine lees until bottling.
- **Malolactic Fermentation:** Occurs spontaneously in stainless-steel tank after alcoholic fermentation
- **Élevage:** 2 years in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 65 mg/l free sulfur on release.

In The Glass:

2016 marks the first vintage for this, RWM's first ever Nero d'Avola, and it is a delightful addition to Il Censo's lineup: deep in color, exuberant in personality, and an exceptional value as well. Fruits lean toward black cherry and blackberry, with notes of licorice and dark chocolate. It's a proud sun-drenched southerner, ample and gregarious, but with tons of high-toned spice to balance, as well as a well-mannered flirtation with volatility that remains firmly on the correct side of the fence.