



# AYAMA

*South Africa*

## NERO DEL CAPO NERO D'AVOLA - PREMIUM RANGE

|                     |                                                                                                                                                                                                                                       |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ORIGIN              | <i>Western Cape</i>                                                                                                                                                                                                                   |
| HARVEST             | <i>March by hand</i>                                                                                                                                                                                                                  |
| GRAPE VARIETY       | <i>100% Nero d'Avola</i>                                                                                                                                                                                                              |
| SOIL TYPE           | <i>Paardeberg Mountain sandstone, granite and shale</i>                                                                                                                                                                               |
| VINIFICATION        | <i>Fermented in open top containers, with frequent punching down. After fermentation the wine remained in maceration with the skins for 3 weeks. Malolactic fermentation took place in wood. Aged for 10 months in 500 lt barrels</i> |
| SERVING SUGGESTIONS | <i>Pair with aged cheeses, grilled and roasted meats, wild mushrooms and game dishes.</i>                                                                                                                                             |
| TASTING NOTES       | <i>Dark ruby colour. Rich and elegant, with notes of ripe raspberry and plum on the nose. Fruit aromas on the palate like cherry and mulberry, along with notes of herbs. Spicy and delicate tannin on the aftertaste</i>             |



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