



# NE

## Linea Nino 1981 Red

Nero d'Avola is the **most important red** wine grape in Sicily and is one of Italy's most important indigenous varieties. It is named after **Avola in the south-east of Sicily**; the vine likes hot and arid climates.

A well-made Nero has good dark concentration. Because of its wild character some colleagues blend their Nero d'Avola with Frappato, Nerello Mascalese, Cabernet Sauvignon or Merlot, to obtain **less acidity**, more elegance, more floral fragrance and softer fruit.

This young NE however is Nero d'Avola in **purity**. Unlike many others it is **full-bodied** but **smooth, rounded**, warm, and delightfully acid – just at the right point. It is fruity, strongly reminiscent of ripe **red berry fruit**, black cherry, black plum, violet, liquorice, tobacco and (Chile) pepper flavours. Dry With smooth tannins, quite strong, but **not sharp at all**, in good **balance with** the alcohol. It can age until 4-5 years.

### Food pairings:

- Pasta or risotto with ripe (sweet) tomato/meat sauce
- Beef stew, oxtail soup, or good quality BBQ burgers with bacon
- All rich meaty meats, game
- Black lentils or shiitakes mushroom
- Spices that will pair well include orange skin, laurel, sage, cacao powder, and coffee.