



ANDREAS MAZZEI

NERO D'AVOLA SICILIA DOP – CONTE NERO

The Nero d'Avola, long considered the undisputed crown prince of Sicilian winemaking, is now part of an operation to further augment its reputation. As of the grape harvest of 2017, it has been definitely awarded "DOP Sicilia" status. This will for sure contribute to highlight the great potential of this variety and provides added value to the product. "Conte Nero" represents the spirit of this wine: intense, deep, impenetrable, almost mystical, but also elegant and aristocratic. A worthy messenger of the land in which it grows.

Grape: Nero d'Avola 100%

Alc. Vol. %: 14,5

Vintage: 2023

Residual sugar g/l: 7,0

Total acidity g/l: 6,4

Region: Sicily

Production zone: Vineyards in Western Sicily

Capacity: 750ml

CHARACTERISTICS

Vinification: Fermentation in steel tanks at a controlled temperature

Aging: 8 months in oak and steel

Yield per ha: 9000kg

Colour: Intense red with violet reflections

Bouquet: Intense aromas of wild berries

Flavour: Elegant, balanced and full bodied, with a smooth and velvety finish

SERVING SUGGESTIONS

Best enjoyed with strong savoury dishes such as grilled meat, roasted meat, game and mature cheeses.

Serving temperature 16-18 °C



Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V04001A
GTIN-13 bottle	8017868000792
GTIN-13 carton	8017868000808
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	17
Cartons/pallet	102
Kg/carton	10
Kg/pallet	820

Contains sulphites

GMO Free

Revisione 01. 14.05.2026

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