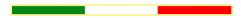









Vi. Sco., Inc.
Wine Importer & Distributor

PRODUCT OF ITALY



NERO D'AVOLA BAGLIO NICOLO DEVOTION SCAVONE



-  RED
-  Appellation : D.O.C.
-  Grapes Variety : Nero D'Avola
-  Alcohol Vol. : 12 %
-  Bottle size : 750 ml
- Region **Sicily**



Appearance: ruby red color with violet reflections
 Aroma: complex, with notes of violets and spices, licorice and cloves, prune, cherry, blackberry, black currant, raspberry, leather and tobacco
 Taste: powerful, fruit-driven red, packed full of bold black cherry and plums
 Alcohol content: 12% Vol
 Denomination: Denominazione di Origine Controllata
 Soil: mixed, mainly calcareous
 Harvest: by hand, between August and September
 Vineyards: sapling-fed
 Vinification: the pressing of the grapes is soft and the alcoholic fermentation with maceration on the skins takes place at 80°F for about 11 days. After malolactic fermentation, the wine matures for at least 6 months in large very fine oak barrels and then passes into vitrified cement vats. The assembly takes place after aging in barrels. Refined 6–8 months in bottle to evolve the bouquet.
 Pairings: Roasted or grilled white or red meats and, with strong flavor of mature cheeses.



Andrea Savalla established the ancient winery in 1864, which was continued by his son Antonino, an expert in agriculture. Despite the devastating impact of phylloxera, the use of noble vines like grillo, perricone, and inzolia enabled the winery to thrive. In 1974, Antonino's heirs founded Enopolio Savalla, which operated from the same premises until 2010.

Family histories often intertwine with success stories, particularly in the wine industry. The cultivation and transmission of passion and expertise across generations is integral to producing excellent wines. This is the inspiration behind the creation of Scavone Cantine in 2011 by brothers Fabio and Piero Scavone. With the guidance of their experienced father Nicolò, they renovated and transformed one of the oldest cellars in the area into a modern and efficient winery.

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