



VINITY  
WINE COMPANY

## ArmosA Nero d'Avola "Curma"

**Appellation:** Sicilia IGT

**Region:** Sicilia

**Type:** Red, dry

**Varietal :** 100% Nero d'Avola

*Curma* comes from a selection of grapes from the *vigna curma* near the sea and a subsequent selection in the cellar, after a long period of at least 18 months aging in small barrels. It represents the "cru" of Armosa, is a fascinating wine capable of giving strong emotions, reveals an important and complex olfactory structure that is melting the aromas of ripe black fruit with balsamic and spicy ones. It is a full-bodied yet elegant and balanced wine that knows how to impose itself to the palate and be both convivial and meditation companion.

### Tasting Notes

**Color:** Intense ruby color.

**Aromas:** Full and complex with notes of blackberry, wild cherry and plums with balsamic and spicy notes.

**Flavor:** Rich, dark fruit with sapidity and softness well balanced by a soft, rich and persistent tannic finish.

**Alcohol:** 14%

**Serving Note:** Serve in large goblets, flavors are enhanced by being left to breathe for a few hours. Best served at between 20-22°C (68-70°F).

### Food Pairing

Exceptional with red meat and mature cheeses.

### Vineyard Notes

**Production Area:** Contrada Pezza Filippa - Donnalucata Ragusa, Sicilia.

**Vineyard Position:** On a hillside overlooking the sea.

**Cultivation Method:** Espaliers with pruning on spurred cords.

**Planting Density:** 4,400 stems/hectare.

**Yield per Hectare:** 6,500 kg.

**Soil:** Sandy calcareous tufa.

### Winemaking Notes

**Harvest:** Manual, second half of August.

**Vinification:** Fermentation in little stainless steel tanks at a controlled temperature (28-32°C) and with extended maceration of the grape solids (25 to 30 days), transfer in wood at the end of winter.

**Aging:** 18 months in French oak barrels and 12 months in the bottle.



*ArmosA* is located in the municipality of Scicli in the province of Ragusa. It was founded in 2002 with the intention of returning quality vineyards to an area with an ancient winemaking tradition. In 2003 the first vineyard was planted in the native Sicilian vine, Nero d'Avola. ArmosA is a small winery of around 4.8 hectares of Nero d'Avola vineyards and 0.1 hectares of Moscato Bianco. The viticulture is aimed at obtaining optimal balance to ensure the production of healthy, high quality grapes. The harvest is done manually in the coolest hours of the day, with the best bunches done in the vineyard.

The cellar was created from renovated, centuries-old, rural buildings. The winery is equipped with modern stainless steel vats for temperature-controlled vinification and a barrique cellar for refining the wine. The wine is made with low intervention to preserve its integrity. The philosophy being "time works on the wine, not man".