



Akrille Cutrera Bastianich Nero d'Avola

Overview

- Nero d'Avola is Sicily's great red grape — ancient, proud, and unmistakably of this island — and in the hands of Akrille, it is given exactly the showcase it deserves. Grown in organically farmed vineyards in the Iblei Mountains alongside centuries-old olive trees, the vines are cultivated at altitudes of 500 to 600 meters on wild, stony volcanic terrain never previously cultivated — soils that give the wine a freshness and identity all its own.

Appellation: Nero d'Avola DOC

Type: Red, dry

Varietal: 100% Nero d'Avola

Winemaking and Vineyard Notes

Production Area: Organically farmed vineyards above sea level on wild, stony volcanic terrain in the Iblei Mountains. Strong day-to-night temperature variations at altitude preserve natural acidity and aromatic intensity. Vines are cultivated alongside centuries-old olive trees.

Elevation: 500–600 meters above sea level

Harvest: Hand-harvested between the last ten days of September and the first ten days of October, when grapes are fully ripe and selected in the vineyard.

Vinification: Maceration on the skins for 10–15 days in temperature-controlled stainless steel tanks at 25–28°C.

Aging: Six months in stainless steel, followed by approximately four months of bottle refinement before release.

Tasting Notes

Color: Intense and brilliant cherry red.

Bouquet: Rich and fragrant wild berry, ripe cherry, spice, vanilla, cocoa, blue flowers, forest floor, pine sap, wood and bramble.

Palate: Soft, full with velvety tannins, the juicy palate delivers concentrated raspberry and black cherry flavors, with hints of Mediterranean herbs, the aromatic finish is long, persistent and smooth.

Serving Temperature: Chilled 16–18° C (60–64° F).

Food Pairing

Pair with roasted meats, slow-braised lamb, and hearty pasta dishes — and finds its perfect Sicilian match with aged Ragusano DOP cheese and a spread of cured meats.



Akrille is a project borne of friendship anchored in history, and aimed squarely at the future of Sicilian wine. It is the dream realized of Salvatore Cutrera, well-acclaimed for the award-winning Gambero Rosso "Tre Foglie" extra virgin olive oil and Joe Bastianich, Italian-American restaurateur and winemaker. The name Akrille reaches back to the ancient origins of Chiaramonte Gulfi, a sun-drenched hilltop town in the province of Ragusa in southeastern Sicily, where the old millstone of the Cutrera family once stood — and where today the Akrille winery has come roaring back to life, planted squarely in the heart of the Cerasuolo di Vittoria DOCG, the only Sicilian DOCG.