

TERRE  DI KAMA

NERO D'AVOLA

SICILIA D.O.C.

GRAPES: 100% Nero d'Avola.

HARVEST: early October.

THE COAST



VINEYARD AREA: The grapes are grown on hillside slopes in the Trapani area, using the traditional Spalliera vine training system.

VINIFICATION: the grapes are destemmed and gently pressed. Fermentation takes place at controlled temperatures not exceeding 28°C with frequent pumping over in the early stages in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is racked off and malolactic fermentation takes place.

TASTING NOTES: Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Our Terre di Kama Nero d'Avola has a wonderful structure, yet has soft tannins and is very approachable. Packed with red berry fruit flavours, it is ideal with red meat and tomato based pasta sauces.



TERRE  KAMA

Philip Giordano's illustrations make
the **6 BOTTLE PACK** a work of art in itself!

