



Rocca del Geco, Marsala (Sicily)

Nero d'Avola Corbellò DOC

Vintage	2024
Winemaker	Rocca del Geco
Region	Sicily
Alcohol	13% vol.
Grapes	100% Nero d'Avola

Winemaking

After being harvested and de-stemmed, the grapes are gently pressed and subsequently fermented over roughly 8 days at a temperature of 24 to 26 °C in stainless steel tanks. The wine is then stored for 3 months in used French and American barriques.

Our tasting note

The Nero d'Avola Corbellò as a dark ruby-red colour and has a pleasant violet, cherry, plum aromas and a hint of white pepper. Very rich and intensive on the pallet with aromas of red fruits. The finish is the perfectly harmony between notes of spices and soft tannins.

Rocca del Geco

The Curatolo Arini family has been producing excellent wines in Marsala, Sicily, since 1875 - also in the Rocca del Geco vineyard. White wines are cultivated on the westerly rolling hills, while the red wines are produced in the centre, near Caltanissetta. Wines from the local grape variety Nero d'Avola are predominantly produced as well as from the international grape variety Syrah. Thanks to its meticulous work in the vineyard and absolute cleanliness in the wine cellar, the Curatolo family produces clean and tangy character wines.



Suitable with

