



Rocca del Geco, Marsala (Sicily)

Nero d'Avola Syrah DOP

Vintage	2024
Winemaker	Rocca del Geco
Region	Sicily
Alcohol	13.5% vol.
Grapes	55% Syrah, 45% Nero d'Avola

Winemaking

Both types of grape are fermented individually over roughly 8 days at a temperature between 24 and 26 °C in stainless steel tanks. The wine is aged for 3 months and the grape must is then assembled in used French and American barriques.

Our tasting note

Dark ruby-red colour with a cherry and blackberry aromas and a hint of white pepper. Very intensive and close to the pallet, soft, perfectly incorporated tannins with a juicy and tangy finish.

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

