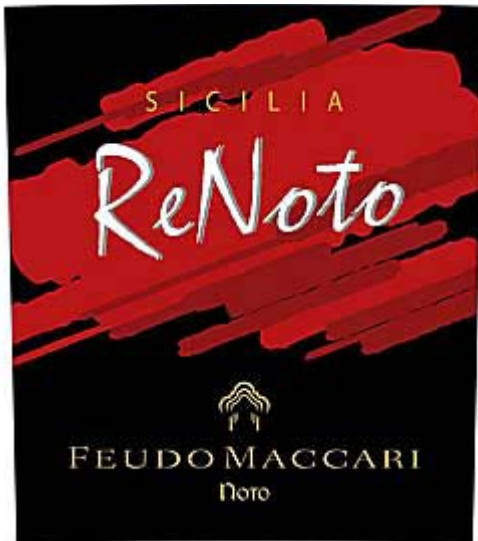


http://www.kobrandwineandspirits.com/products/view_factsheet.php?c=fdm002



ReNoto

Feudo Maccari
I.G.T. Noto, Sicily

GRAPE VARIETIES: **85% Nero d'Avola**
15% Syrah

ALCOHOL: **12.5%**

In 2000, Dr. Antonio Moretti released the first vintage of his first wine, 1998 Crognolo, an I.G.T. super-Tuscan blend from his Sette Ponti estate in a corner of Tuscany near Arezzo. That same year, he concluded a long process of negotiation with numerous small landowners in the Noto area of Sicily to consolidate the Feudo Maccari. The result of a search, with his daughter Monika and consultants Gilbert Bouvet and Carlo Ferrini, to establish a vineyard in a region he had come to love through his travels, the estate covers over 250 acres. His efforts entailed purchases from nearly a hundred small owners, many of which acquisitions were scattered parcels already planted to indigenous Grillo, Insolia and Nero d'Avola vines.

The Feudo Maccari lies just over a mile from the sea near the village of Pacchino, in the southeast corner of Sicily which juts into the Mediterranean almost like a peninsula. The estate basks in a dry, sun drenched climate verging on torrid in the summer months. Mediterranean winds moderate the climate and aerate the clusters, and some irrigation is required during the hot, dry season. The vineyards lie 240 feet above sea level on southerly exposed slopes, and the predominant volcanic soil profile is mixed with white sand and chalk deposits called 'terra bianca.' The predominant Nero d'Avola vines, some of which are forty years old, are trained on trees in the traditional Sicilian manner. Cabernet Sauvignon, Syrah and Cataratto have replaced the Insolia vines, and are trained to conventional systems.

ReNoto is blend of Nero d'Avola from vines averaging 20 years of age and more recently planted Syrah. The fruit is gathered by hand and fermentation takes place in stainless steel tanks, with a maceration on the skins of 15 days and regular punching down of the cap. A full malolactic fermentation follows and the wine settles in stainless steel without oak contact before blending and bottling.

ReNoto is deep red-violet in color with a nose of ripe plum, cassis and anise and notes of black pepper, smoke and bacon lent by the Syrah. These carry onto a lush, velvety palate supported by ripe, soft tannins and a finely tuned acidic backbone. The finish is long, persistent and silky.

Salada verde com gorgonzola e salame defumado. Jantar em 05 de fevereiro de 2010.

http://www.amigasdovinho.com.br/encontros/boutique_do_vinho/boutique.htm



ReNoto Nero d'avola Sicilia 2006 - IGT

Produtor Azienda Agraria Poggio al Lupo di Monica Moreti in Feudo

Maccari noto

Sicily - Itália

Gradação Alcoólica: % vol.

Composição Uvas viníferas européias

Este vinho de cor vermelho violeta profundo, tem nariz de cassis e anis com algumas notas de pimenta do reino, defumado talvez deixados pela presença da Syrah.

Taninos finos e boa estrutura, com final persistente e fino.

Acompanhou os vinhos com queijos azuis, patê de foie tradicional e também de campagne.