



# Leonarda Tardi - Alikase - MAGNUM | Sicilia DOP Nero d'Avola Italy (SICILIA) – 2019

# Domain

#### Leonarda Tardi

The domain of the Mazzara family is located in Salaparuta, in the heart of Western Sicily. Calogero and Eliana are brother and sister who run the winery named after their mother. The family has been growing grapes on the estate since 1965, with the introduction of Chardonnay in 1999 and Catarratto in 2010. In 2016 they really started making and selling wine. They are deeply attached to their roots. The "NO Mafie" logo is proudly printed on each wine bottle: people who drink the wines help fight criminal activity and also support ethical consumption standards.

## Vinification

The vineyard has a deep alluvial clay soil, with good content of limestone. On West-facing gentle slopes, at an altitude of 350 m, the vines grow in a hilly environment. The fruit is individually handpicked and whole bunch pressed to ensure purity and concentration of flavors. Fermentation occurs in stainless steel tanks. Once the vinification is finished, the wines are aged in small stainless-steel vats for 24 months and 6 months in the bottle.

## Taste

Alikase is a pure expression of the land around Salaparuta. The wine has a deep purple appearance in the glass. It spreads an intense bouquet of wild berries, Mediterranean herbs, menthol and licorice. On the palate, the wine is full-bodied and velvety, with hints of minerality thanks to the Salaparuta soil. The tannins are soft and well integrated. The wine ends nicely with a sunny and fruity finish.

## **Food pairing**

Meat - red | Cheese - cheese patter | Pasta (fresh) - with lots of sauce | Pasta (fresh) - tomato sauce

#### **General information**

Type: Red wine Grape varieties: Nero d'Avola Viticulture: Traditional Storage (years): + 5-7 Serving temperature: 16-18 °C Taste profile: Smooth juicy

