



dal 1882  
**AVIDE**  
Sicilia. Vigneti e Cantine

**SICILY**

# NUTARU ROSE METHOD CHAMPENOIS

---



## AVIDE

**GRAPES** 100% Frappato

**REGION** Bastonaca, Sicily

**WINEMAKING** Fermentation: thermo-regulated. Second fermentation and stay on yeasts for 24 months

**TASTING NOTES** With its strong onion skin colour "Petillant", this wine offers a wide bouquet: crust of bread, small red fruits and cherries. To the mouth, it is fresh, dried, round and persistent.



# NUTARU BRUT METHOD CHAMPENOIS

---

## AVIDE



**GRAPES** 100% Frappato

**REGION** Bastonaca, Sicily

**WINEMAKING** At controlled temperature and refermentation in the bottle and permanence in the bottle and permanence on the for 36 months

**TASTING NOTES** Excellent quality of bubbles, in straw-colored wine with reflections tending towards pale green, the nose recalls toasted bread, croissants and hazelnuts.  
Pleasant aftertaste, which gives a round dry finish supported by good acidity.





# NERO D'AVOLA ORGANIC

---

## AVIDE

**GRAPES** Nero d'Avola

**REGION** Bastonaca e Mortilla, sicily

**WINEMAKING** Maceration on the Grapes  
Thermo-regulated

**TASTING NOTES** Hints of ripe red fruit and Mediterranean spices, for an enveloping, fresh and persistent taste



# 1607 FRAPPATO ORGANIC

---

## AVIDE



**GRAPES** 100% Frappato

**REGION** Bastonaca e Mortilla, sicily

**WINEMAKING** Maceration on the Grapes  
Thermo-regulated

**TASTING NOTES** Light cherry red color, aromas of tender red fruits and pomegranate; in the mouth intense freshness balanced with the softness and elegance of the tannins. A balance to be appreciated young.



# BAROCCO "LIMITED EDITION" CERASUOLO DI VITTORIA

---



## AVIDE

**GRAPES** 70% Nero d'Avola 30% Frappato

**REGION** Bastonaca, Sicily

**WINEMAKING** Vinification: In the presence of pomace.  
Thermoregulated fermentation.  
Maturation: 16-20 months in barriques.  
Refinement: 12 months in the bottle

**TASTING NOTES** Well-structured Cerasuolo di Vittoria Ripe cherry red color with purplish to garnet reflections Complex earthy aromas, red fruits, light hints that increase with age. A modern wine that blends with its tradition: fresh but extremely elegant.

