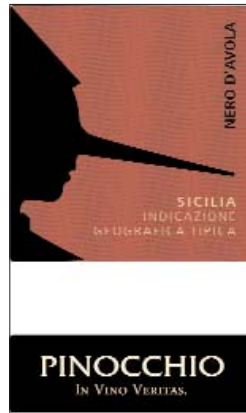


DIEVOLE

Sicily, Italy



Pinocchio Nero d'Avola 2008

THE VINEYARD

Pinocchio is 100% Nero d'Avola from 7 year old vineyards in Sambuca di Sicilia in South West Sicily at 300-420 meters above sea level with a South, Southeast exposure. A wine that mirrors the passion and tradition of the Dievole Tuscan wines while seducing with its unique Sicilian characteristics. The soil composition of sandy and clayey with stones throughout combined with the frequent temperature fluctuations create very aromatic wines. The vineyard practices the Guyot and Cordon Spur Methods of Training. Green harvesting is not employed in order to protect the grapes against the intense sun. Vineyard density is approximately 3,300 plants per hectare.

HARVEST & AGEING

All grapes are hand harvested typically at the beginning of September. Dievole prefers to harvest the Nero d'Avola before it is completely mature to maintain the crisp acidity and intense aromas. cooled first in steel tanks at 10 degrees C for the first 24-48 hours of vinification. The average vinification time is 10 days. After 10 days malolactic fermentation begins with ageing taking place in stainless steel tanks for 5 months. The blend is then bottled and aged for 6 months in bottle.

WINEMAKER'S NOTES

Pinocchio is a young and fresh wine from Sicily. It is intense deep ruby with blue tints of color. The nose is fruity with hints of ripe red fruits such as blackberry, strawberry and red currant as well as mineral aromas such as toasted bread and herbs (sage). The palate is soft and young with a full body and balanced tannins.

Production: 20,000 bottles

Yield: 60 hl/ha

Grape Varieties: 100% Nero d'Avola

Finished Alcohol: 13%

