

Controdanza 2018

Noto DOC

85% Nero d'Avola, 15% Merlot

Controdanza, from 'country dance', is a traditional rural dance where the dancers move elegantly in a pattern of opposition and agreement. This is what we thought of when combining Nero d'Avola and a small amount of Merlot, cultivated in the white lands of Noto. It is not a conventional blend, with everything based on contrast rather than similarity. It was created as a classic 'second wine' from the vines that do not attain the achievements of Santa Cecilia, even though they grow in the valleys surrounding the Buonivini winery. These are the lowest areas of the valleys, where the fruit wins over the typical balsamicity of Nero d'Avola on Noto's lime soils.



FIRST VINTAGE
2016

DISTRICT OF VINEYARD
Noto (SR)

VINEYARD
Buonivini

WINERY
Buonivini



CERTIFIED
SOStain®



TYPE OF SOIL: soils composed of lime marl, abundant structure of small size; fine textured with small amounts of light-coloured chalk.

ALTITUDE: 40-70 metres above sea level.

YIELD PER HECTARE: Nero d'Avola 65 quintals, Merlot 72 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning systems.

PLANTING DENSITY: 5.050 plants per hectare

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocol; ground cover with beans, vetch and wild flowers to increase organic matter and nitrogen content to augment the vitality of the soil's microfauna; plant health protected with small quantities of sulphur and copper; defence against phytophages with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and plant-based extracts.

HARVEST PERIOD: Nero d'Avola 4th-9th September; Merlot 7th September.

VINIFICATION: the grapes are gathered by hand and carried to the winery in small carts. Once in the winery they are destalked and pressed, then placed in 100 and 150 hl stainless steel tanks. The grapes are activated three times each day with very short pumping-over periods – between 10 and 25 minutes – according to the phase of fermentation so that the skins remain undamaged. Fermentation lasts 7/8 days, with the temperature during the first days maintained at 14/15 °C and then, approaching its conclusion, refrigeration is suspended and the final alcohol content is completed at temperatures between

24/25 °C. Once the fermentation is finished, the skins remain in contact with the wine for 15/18 days, which is then racked. Malolactic fermentation occurs in the same 100 and 150 hl stainless steel tanks. Once finished, between December and January, maturation in barrels of French oak begins, 50% fourth usage and 50% of fifth usage.

MATURATION: 12 months in barrels of Allier oak, fourth and fifth usage.

BOTTLING: May 2020

ALCOHOL CONTENT: 14,10% vol.

TOTAL ACIDITY: 5,95 g/l

PH: 3,36

AGEING CAPACITY: 8/10 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 500 g

CORK: single-piece natural cork.

TASTING NOTES: typical characteristics of Nero d'Avola di Noto but grown in slightly less limey soils; with aromas of jasmine and prune together with balsamic notes, of bay, incense, Mediterranean macchia and *goudron*, balanced and rendered lively by the addition of an exuberant Merlot produced on the same lime soil. The wood comes second, well covered by the fruit. Spicy and acidic notes are always adequately present on the palate, though well softened by the alcohol and balanced with tannins.

PAIRING: a red wine of great conviviality, and easily matched with contrasting flavours. Seasoned meats, mature cheeses; salami; grilled meat; sweet-sour dishes. Even with artichokes.

NOTES ON THE VINTAGE - NOTO 2021

In 2018 Noto recorded a marvellous vintage on all fronts: rainy February and March, spring and summer without excessive heat, almost no rain except just enough to show us a healthy crop. The result was a Nero d'Avola at its peak.