CIRÀSA NERELLO MASCALESE. A. CAMPOREALE. SICILIA. CERTIFIED ORGANIC.

VARIETAL: 100% Nero D'Avola

VINEYARD: 1,000 feet altitude with brown limestone.

FARMING PRACTICES: Organically grown. Hand harvested into 30lb boxes.

WINEMAKING: Fermentation with native yeasts.

TASTING NOTES: Pale ruby red color with aromas of violet, cherry and candied fruit. In the mouth, elegant, balanced tannins with a long finish.

The A. Camporeale winery was founded nearly 20 years ago near the tiny town of Camporeale, 20 miles southwest of Palermo. The winery is devoted to organic agriculture, biodiversity and local social engagement.

The winery operates under a "Charter for Biodiversity," believing that "A monoculture, even if organic, is always negative." The vineyards are integrated with other crops, such as olives, figs and pomegranates and are located near natural areas. Their goal is for their vineyards to be "beautiful and healthy places in which to work and live in harmony and balance."

The vineyards are located on the windy hillsides outside of Camporeale at altitudes of 1,000-1,650 feet. The vines are organically farmed, with the vineyards grassed over and never plowed. The harvest is done by hand into 30-pound boxes and carefully delivered to the winery to avoid loss of juice due to crushing. The wines are made with minimal interventions. Spontaneous fermentation with native yeasts is used to fully express the characteristic of each individual vineyard. Almost no fining is done.

A. Camporeale is actively involved in their community. They work in conjunction with a Salesian ministry that runs 'Open Arms Community,' which supports unaccompanied migrant children. A. Camporeale, offers the youth skills training and employment, helping them integrate into Italian society. The winery was also one of the founding members of 'Adiopizzo,' an association of local businesses that is dedicated to resisting the local mafia by refusing to pay extortion money.