

Il Gattopardo

2004 SICILIA, ITALY

Name Story Il Gattopardo or “The Leopard” is named for Giuseppe di Lampedusa’s classic novel, a sensuous social commentary on Sicily’s aristocratic past.

Vineyards and Winemaking Low-yielding, old vines in stony soils on the Southernmost tip of Sicily near the Ionian Sea. Careful selection and temperature-controlled fermentation with native yeasts. Bottled unfiltered and unfiltered after aging in French oak for 6 months.

Grapes 100% Nero d’Avola. Picked: Oct. 19, 2004.

Tasting Notes *Aroma:* Blackberry and red currant. *Taste:* Fresh cherry with hints of coffee and chocolate with soft, round tannins and a lingering finish.

Drink by Date Now through 2011.

Winemaker *Peter Vinding-Diers.* Known as the peripatetic, “wandering” winemaker, Peter has spent time at the Experimental Research Institute in Stellenbosh, South Africa and in the cellars of Royal Tokay Wine Company, whose sweet white wines are considered the best of the best in the country. In 1998, Peter finally settled in Sicily, recognizing the potential in the land and its juicy and delicious native Nero d’Avola grapes.

Reviews



“One of the best Nero d’Avolas. Round and pretty. Aroma: plum and blackberry and a touch of black pepper. Taste: cherry and raspberry with a hint of chocolate. Goes well with meats and tomato-based sauces.”
—Edward Deitch, Wine Columnist



“Every team needs a sure thing, and the Oriels have it in their wily veteran catcher. The 2004 Il Gattopardo Nero d’Avola is deep in texture and sophisticated beyond his years.”

