WINE IN SICILY
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Appuntamenti In evidenza

Innovations and Challenges in Sicilian Oenological Field, the InnoNDA project. Prowein, 17 march 2025

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Assovini Sicilia and IRVO Istituto Regionale del Vino e dell'Olio are pleased to invite you to the press conference to present the **InnoNDA project**, a new chapter in research to address relevant issues concerning the reduction of alcohol in wine and diversification in the production of **Nero d'Avola**. The study is being developed in collaboration with the **University of Milan** and **4 wineries**.

Where: **Prowein, Düsseldorf** (Germany) – Hall 16 / F69 – IRVO
Date: March 17, 2025 – 11.30 am
Reservations: press@assovinisicilia.it
Admission: free

InnoNDA – Oenological strategies for a sustainable and innovative production of Nero d'Avola

Assovini Sicilia announces a new chapter in research to address important issues related to the diversification of production and diversity of the Nero d'Avola grape variety and the reduction of alcohol in wine. The study is developed in collaboration with the University of Milan and four associated companies

Palermo, January 22 – Assovini Sicilia along with the University of Milan launched a pioneering research in wine production, aiming at diversifying wine production, evaluating the diversity of the Nero d' Avola grape variety, and reducing alcohol in wine while maintaining the quality.

The InnoNDA project, led by Assovini Sicilia, involves the University of Milan, the ISVEA laboratories and the wineries Dimore di Giurfo, Feudi del Pisciotto, Tenute Lombardo, Tenuta Rapitalà, and professionals in the field, including the innovation broker, Leonardo La Corte.

The InnoNDA project, thanks to the synergy between the University of Milan and Assovini Sicilia, marks an important step forward in the study of the characteristics of wines.

The main goals are to investigate the agronomic and oenological techniques that allow to produce wines with lower alcohol while maintaining the aromatic intensity and distinctive taste that characterizes the Nero d'Avola variety, the most famous among the native Sicilian red grape varieties. In addition, the InnoNDA project includes activities with the goal of diversifying production through the use of terracotta amphorae and evaluating the diversity of the Nero d'Avola grape variety cultivated in different areas of Sicilian territory. The research, started in April 2024, is based on a scientific approach that involves the use of technologies and fermentation strategies not previously applied for the vinification of Nero d'Avola grapes.

Maceration and aging in amphorae

The differentiation of production meets the growing interest and the needs of stakeholders and consumers. Although winemaking in amphorae is an ancient approach, the evolution of Nero d'Avola wine produced and aged in such vessels has not been previously investigated. The diversity of Sicilian Nero D'Avola terroir and age factors can play an important role in the characteristics of grapes and, consequently, wine. In addition, older vineyards may be more resilient to climate stress. Therefore, InnoNDA paves the way to a future where wine quality is related to the complexity and expression of terroir, as well as to the exaltation of varietal characteristics.

Alcohol reduction

Reducing the alcohol in wine, whose degree is conditioned by various factors including climate, is a goal requested by a growing number of consumers. At the same time, sensory characteristics must meet expectations. The InnoNDA project is investigating production methods that meet these expectations while allowing consumers to fully enjoy the pleasure of Sicilian wines.
The synergy between the University of Milan and Assovini Sicilia represents a great example of collaboration between the academic world and the private sector, combining research and innovation in a dynamic field of the Italian economy. This project is made possible thanks to the commitment of researchers, winemakers and professionals, who share their knowledge to achieve a common goal: to face and manage modern challenges without giving up quality and authenticity.
"Climate change and the changing expectations of consumers encourage Assovini Sicilia to deeply study agronomic and wine production techniques– says Lilly Fazio, vice president of Assovini Sicilia – in particular Nero d'Avola, the most widespread red grape variety on the island. This innovative study carried out in partnership with the University of Milan, and supported thanks to the Regional Department of Agriculture, allows us to improve a sustainable production and face global challenges. Investing in science means believing in solutions that we do not yet know, and thinking of the future generations".
"The InnoNDA project aims to bring innovation through winemaking approaches and strategies not previously applied for Nero d'Avola – says Prof. Daniela Fracassetti, of the University of Milan and scientific director of the project – providing scientific evidence to support producers for a more conscious growth of the wine sector".
"The ISVEA laboratory, involved in numerous national and international projects as an accredited laboratory – says the oenologist Leonardo La Corte – has embraced with great interest a project on the reduction of the alcohol and on the diversification of production to give a new identity to a grape variety that is a symbol of Made in Sicily throughout the world".

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