

CERASUOLO DI VITTORIA

RED WINE • SICILIA DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MADE WITH ORGANIC GRAPES

An authentic interpretation of the Cerasuolo di Vittoria DOCG, Sicilian red wine with ancient and noble origins. This blend of Nero d'Avola and Frappato organic grapes has a typical cherry-red colour and a rich aroma of red fruit and floral notes. Its smooth taste pairs very well with the typical flavors of the Mediterranean cuisine.

Grape varieties Nero d'Avola 60% - Frappato 40%

Alcohol content 13,5% vol.

Production area: Vittoria, in the province of Ragusa (Southeastern Sicily)

Vineyards

Altitude: about 200 m. a.s.l.

Exposure: South

Microclimate: dry and sunny summers; winters characterized by short and intense rains.

Soil: medium textured sandy soils.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon; guyot.

Harvest: by hand into crates, in September.

Maceration: the carefully selected grapes are cold macerated for 24 hours.

Fermentation: for approximately 10-15 days at a controlled temperature (22-24°C).

Ageing: mainly in stainless steel vats, a short ageing in tonneaux and at least 6 months in the bottle.

Tasting notes

Color: cherry-red colour with brilliant violet highlights.

Nose: an intense fruity aroma featuring notes of raspberries and blackberries, with floral and spicy scents.

Palate: intensely fruity, smooth and well-balanced with a good structure.

Food Pairings: ideal with tasty pasta dishes, grilled meats, cold cuts and semi-aged cheeses, it pairs very well with many typical dishes of Mediterranean cuisine.

Serving temperature: 16-18°C.

