



Cerasuolo di Vittoria 2016

Denomination: Cerasuolo di Vittoria DOCG

60% Nero d'Avola, 40% Frappato

From the countryside of Dorilli, between the sea and the Iblean mountains, known as the centre of excellence for Sicilian food, comes our Cerasuolo di Vittoria. The name of the only DOCG in Sicily comes from 'Cerasa', cherry in Sicilian dialect. It is produced from the indigenous varieties Nero d'Avola and Frappato. A unique wine, recognisable and unforgettable for its youthful flavours and aromas of cherry, strawberry and pomegranate, due to the particular soil and climate in which the grapes are cultivated. A wine which like few others combines tradition and delicious wine.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARDS	WINERY
2001	Acate (Ragusa)	Dorilli, Mogli	Dorilli



VINEYARDS: Dorilli, Mogli.

VARIETY: DORILLI: Nero d'Avola / Frappato.
MOGLI: Nero d'Avola.

TYPE OF SOIL: The principal characteristic of the soils of the Cerasuolo di Vittoria area is the sandy texture; the soil consists mainly of loose red sand with no stones and moderately deep, a layer of tufa lies at about 90 cm which is important for the water balance of the vines.

ALTITUDE: DORILLI Nero d'Avola 70 m a.s.l. DORILLI Frappato 70 m a.s.l. MOGLI Nero d'Avola 80 m a.s.l.

YIELD PER HECTARE: DORILLI Nero d'Avola 70 quintals. DORILLI Frappato 55 quintals. MOGLI Nero d'Avola 90 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: DORILLI Nero d'Avola 4.500 vines. DORILLI Frappato 5.000 vines. MOGLI 4.500 vines.

HARVESTING PERIOD: NERO D'AVOLA 20-25 September FRAPPATO 17-20 September.

VINIFICATION: destalking followed by 14 days lying on the skins, fermentation at 23°C in stainless steel vats; particularly soft pressing with basket press (vertical press), followed by maturation in steel vats.

BOTTLING PERIOD: April.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,7 gr/l.

PH: 3,42.

AGING CAPACITY: to drink at once or to keep for 6/8 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: An intriguing wine with an extraordinary vital energy based on wild fruits, wild strawberries, mulberry and pomegranate. An extremely gastronomic version of Cerasuolo which we like very much for its meaty peppery notes. In the mouth the wine reflects its olfactory impressions and thus we happily re-encounter the black pepper mixed with carob and sweet cherries. Quick on the palate with a very savoury rounded finish with hints of mulberry.

MATCHING: In the right season, perfect with a slice of seared tuna, with chopped mushrooms or with feathered game, its harmony with pizza is a surprise throughout the year.