



Dorilli 2015

Denomination: Cerasuolo di Vittoria Classico DOCG

70% Nero d'Avola, 30% Frappato

Cerasuolo di Vittoria Classico Dorilli represents for us the quintessence of this noble wine. It is produced from careful selection of the vines surrounding the unique and beautiful Dorilli estate, named for the nearby river Dirillo, landing place of brave Aeneas. A refined and elegant expression of the union of the noble Nero d'Avola with Frappato di Vittoria, the Iblean vine par excellence, lightly distinguished by maturation in wood. A limited production for those who love the small Italian denominations, the history and affirmation of our land.

| FIRST VINTAGE | DISTRICT OF VINEYARD | VINEYARD | WINERY |
|---------------|----------------------|----------|---------|
| 2009 | Acate (Ragusa) | Dorilli | Dorilli |



VINEYARD: Dorilli.

VARIETY: Nero d'Avola, Frappato.

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

ALTITUDE: 85 m a.s.l.

YIELD PER HECTARE: NERO D'AVOLA 75 quintal.
FRAPPATO 55 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: DORILLI Nero D'avola 4,500 vines per hectare. DORILLI Frappato 5,000 vines per hectare.

HARVESTING PERIOD: DORILLI Nero D'avola 25 September. DORILLI Frappato 20 September.

VINIFICATION: destalking followed by 21 days lying on the skins at 25°C; after racking, malolactic fermentation in stainless steel vats; maturation of 12 months in wood barrels.

MATURATION: oak barrels of 36 hl.

BOTTLING PERIOD: April.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,40 g/l.

PH: 3,4

AGING CAPACITY: to keep for 5/10 year.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: It almost seems that the wine takes its ruby-purple colour from the red sand of these Nero d'Avola and Frappato vines. The aromas of ripe black cherry with that of cardamom, vanilla and cinnamon. The tannin – mature, soft, rounded – dissolves in the mouth thanks to the incredible sweetness of the fruit. The oriental spices combine with the complex flavours of smoked pancetta, cooked must, marjoram and prickly pear.

MATCHING: Extraordinary with roast pork chops, well peppered. Its savoury complexity matches well with braised oily fish cooked in liquid, and can also match well with spicy fish cooked in an Asian style.