

CERASUOLO DI VITTORIA

D.O.C.G.



Region:
Sicily

Grape varieties:
Nero d'Avola 50%, Frappato 50%

Altitude:
400/500 meters a.s.l.

Vineyard:
Cerasuolo di Vittoria is a blend of two different types of grapes, harvested and fermented separately, but both coming from a single vineyard located in **Chiaramonte Gulfi, Monti Iblei region (Ragusa)** where the Frappato grapes and the Cerasuolo di Vittoria take their origins.

Color:
Cherry red with violet shadings.

Features:
Cerasuolo di Vittoria is a recovery and a re-proposal of an old and historical tradition, the one of Ragusa-province's Frappato, with unique and peculiar nose/taste characteristic feelings. The price is coherent with all the other line products and with the market, and a particular attention is made, as usual, to the extreme quality. The nose-feelings are typical, of cherry and peach, the taste is perceived balanced, salty, rightly fresh and lightly tannic. The wine is an optimal red aperitif, and matches very well with all the fish-dishes in which tomato's components are present. The match with all the preparations rich of aromatic herbs, is also excellent.

Winemaking:
Grapes were harvested in the second half of September and fermented into red wine after short cold maceration. The must is fermented for approximately 15 days. After, the two different base-wines, are assembled and aged a few months in stainless steel vats and then in bottle, to be released hat before june as the DOCG rules ask.



AZIENDA GULFI SOCIETA' AGRICOLA S.R.L.

Cantina e deposito: C. da Patria - 97012 Chiaramonte Gulfi (RG) Tel. +39.0932.921654 Fax +39.0932.921728
Sede legale e deposito: Via Cesare Battisti, 78 - 20862 Arcore (MB) Tel. +39.039.61341 C.F. e P.IVA: 08985340960
Cap. Soc. 50.000 i.v. iscrizione CCIAA Monza e Brianza n. 08985340960 REA 1900479