

# SANTA TRESA

## CERASUOLO DI VITTORIA CLASSICO DOCG

CERASUOLO DI VITTORIA IS THE WINE WHICH MADE US FALL IN LOVE WITH THIS LAND. GENUINELY A SPECIAL WINE, AND SICILY'S ONLY DOCG, CERASUOLO DI VITTORIA HAS BEEN A SHINING LIGHT AT SANTA TRESA SINCE 1950. IN FACT, CERASUOLO DI VITTORIA WAS FIRST BOTTLED UNDER THE SANTA TRESA LABEL BY A LOCAL NOBLEMAN, CAVALIER DI MATTEO, IN 1950. THIS IS TESTAMENT TO HOW SANTA TRESA WAS KEY TO THE EMERGENCE OF ONE OF ITALY'S FINEST WINES. THE YIELD IS VERY LOW AND STRICTLY CONTROLLED AT ABOUT 6,933 BOTTLES PER HECTARE. LABEL DESIGN INSPIRATION: THE RED DOT REPRESENTS VITTORIA - THE CENTRE OF SICILY'S MELTING POT OF CULTURES. EACH LAYER OF THE SHELL SIGNIFIES ONE OF THE MANY CULTURES FEATURING THROUGHOUT SICILY'S LONG HISTORY, WHICH TOGETHER FORM THE INCREDIBLE CULTURAL MELTING POT OF THE ISLAND. CERASUOLO DI VITTORIA IS THE PURE EXPRESSION OF VITTORIA'S UNIQUE TERROIR.

### TASTING NOTES

Ruby red colour, with violet flecks. On the nose, there are notes of morello cherries, and caramel. The palate is mouth-filling, with excellent structure, soft tannins and a long finish.

### FOOD PAIRINGS

Cerasuolo is best served at 18-20°C. A very versatile wine, it goes well with light meat dishes, tuna and baked fish.

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Vittoria, Ragusa
<b>Green status:</b>	Bio Organic
<b>Soil composition:</b>	Sandy red soil
<b>Training method:</b>	Guyot system, Spur Cordon
<b>Elevation:</b>	240m asl
<b>Vines/hectare:</b>	4500 – 5000 vines/ha
<b>Exposure:</b>	East / West
<b>Vine Age:</b>	from 5 to 25 years old
<b>Harvest time:</b>	Hand Pick September
<b>First vintage:</b>	2018
<b>Bottles produced:</b>	60.000 bt

### WINEMAKING & AGING

<b>Varietal composition:</b>	60%Nero d'Avola 40%Frappato
<b>Fermentation container:</b>	Slavonian oak
<b>Maceration technique:</b>	on the skins for 8-10 days,
<b>Type of aging container:</b>	aged in oak 15% in French oak barriques
<b>Length of aging:</b>	one year
<b>Length of bottle aging:</b>	two months

### TECHNICAL DATA

<b>Alcohol:</b>	14% abv
<b>Residual sugar:</b>	1,9 g/L
<b>Acidity:</b>	6,35

### PRODUCER PROFILE

<b>Estate owned by:</b>	Massimo Maggio, Fam. Girelli
<b>Winemaker:</b>	Stefano Chioccioli
<b>Total land under vine:</b>	123 (50 Ha)
<b>Winery Production:</b>	600,000 bottles
<b>Region:</b>	Sicily



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