

CERASUOLO DI VITTORIA DOCG



VINEYARD & PRODUCTION INFO

Green Status: bio organic
Soil composition: sandy red soil
Training method: Guyot system, spurred cordon
Elevation: 787 ft a.s.l.
Vines/ha: 4,500-5,000 vines/ha
Exposure: East-West
Vines age: 5-25 years
Harvest time: September
First vintage: 2018
Production: 60,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Nero d'Avola, 40% Frappato
Fermentation

Container: wood barrels

Maceration

Technique: on the skins
Length: 8-10 days

Aging

Container: barriques
Wood: French oak
Length: 1 year
In bottle: 2 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 1.9 g/l
Acidity: 6.35 g/l



FOOD PAIRINGS

A versatile wine, it pairs well with light meat dishes, tuna, and baked fish.



TASTING NOTE

Ruby-red color 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.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)

