Gulfi - Cerasuolo di Vittoria
D.O.C.G.

CERASUOLO DI VITTORIA is a simple red wine, best consumed young; a typical terroir-driven expression

Accompainments: This light, great fragrance and young wine, is a good red aperitif that matches very well with all the fish-dishes in witch tomato sauce is present. Very well flavour-balanced with all the Mediterranean herbs preparation

VIGNA STIDDA is in the commune of Chiaramonte Gulfi (Ragusa), in South-East Sicily. It is about 1 hectar in the Canzeria Valley, at an altitude of 420 meters above sea level. Slopes' exposure is west, inclination is 3%. The climate is tempered, mediterranean, with releavant day-night temperature swing. Soil is a mixture of limestone and clays. The vineyard is hightrained, density is 8.300 vines per hectar, and yelds are lower than 50 q/ha. The whole of these grapes are destined to produce our Cerasuolo di Vittoria D.O.C.G.

CHARACTERISTICS:

QUALIFICATION: D.O.C.G.

GRAPE VARIETY: Frappato, *"Calarvisi"* (Nero d'Avola)

VINIFICATION: the grapes harvested in the first half of October, are vinified into red with brief maceration at a controlled temperature.

ORGANOLEPTIC CHARACTERISTICS:

Color: cherry red with violet reflections

Nose: characteristic of cherry and peach.

Flavor: balanced, salty and refreshing.

ALCOHOLIC CONTENT: 13,5%

SERVING TEMPERATURE: 14°C.

STORAGE METHOD: horizontal in a cool place at a constant temperature not exceeding 18°

Nero d'Avola grape variety, sometimes incorrectly referred to as Calabrian (from the region of Calabria), is considered as the most typical and representative red grape of Sicily, excluding the territory of Etna. The incorrect name Calabrian is an "Italianization" of the word in old Sicilian dialect, "Calaurisi" which actually means, 'grape of Avola.' The Nero d'Avola was selected for cultivation by grape-growers of Avola (Siracusa) several hundred years ago and spread to the commune of Noto (SR), the provinces of Ragusa and Caltagirone, and recently throughout the rest of the island. When cultivated to yield a low quantity of fruit per vine this grape variety is capable of expressing the characteristics of important aged red wines. An aroma of red fruit and typically "sweet" tannins that persist after many years are the most significant components. At the same time, this grape also lends itself well to the production of young and novello wines of a suggestive red and violet-tinged color, highly pronounced aroma of red fruit (plum, blackberry) and smooth tannins

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