



## Cerasuolo di Vittoria DOCG

**Grapes:** Nero d'Avola, Frappato.

**Harvest:** the two grape varieties are harvested at different times as they ripen at different rates.

All grapes are meticulously harvested by hand: the Nero d'Avola in mid-September and the Frappato towards the end of September.

**Vinification:** the two grape varieties are vinified separately. The grapes are destemmed, but not crushed. Selected yeasts are added and fermentation takes place at 24–26°C.

When fermentation is complete, maceration on the skins is then limited to avoid extraction of bitter tannins, ultimately resulting in a fresh, lively, fruity wine.

After the malolactic fermentation is complete, the two wines are blended together.

**Tasting notes:** intense ruby in colour, the bouquet is reminiscent of dark berries. The palate is soft, well-rounded, full of elegance and finesse, with a long finish.

