



APPASSIMENTO  
ORGANIC  
VEGAN FRIENDLY

## SICCARI APPASSIMENTO TERRE SICILIANE

**THE NAME:** The name Siccari comes from the Sicilian dialect for “*seccare*”, which translates as “to dry” in the context of foods, something that is very much a part of Sicilian culture. We chose this name as an indicator of the style, since a proportion of the grapes are sun-dried before vinification.

**GRAPES:** Principally Nero d’Avola, with some Syrah and a small proportion of a few very local grape varieties

**VINEYARD AREA:** The grapes come from vineyards in the Vittoria area of South East Sicily. The sandy soil is known locally as “ferretti”, which adds to the concentration and finesse of the wines.

**APPASSIMENTO:** We dry a proportion of the grapes on the vine, the rest we pick and dry on racks, with the utmost care.

**VINIFICATION:** Vinification is carried out as gently as possible. De-stemming is followed by a particularly soft crushing. We carry out very frequent pumping over in the early part of fermentation. After the Malolactic is complete, the wine is aged in 3000 Liters Slavonian oak barrels.

**TASTING NOTES:** Creating a red wine using appassimento brings a whole new dimension to a wine - Siccari has a rich and complex structure, with very soft berryish fruits and a touch of spice. Incredibly characterful, it has layer upon layer of intense and diverse fruit flavours and a very long finish.

