



CERASUOLO DI VITTORIA

Cerasuolo di Vittoria DOCG

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2009	Red with great structure and longevity	60% Nero d'Avola 40% Frappato	Niscemi (CL)

Cerasuolo is the only Sicilian DOCG wine. Feudi del Pisciotto Cerasuolo is the first to be awarded the Gambero Rosso 3 Glasses. It is a wine of great personality obtained from the vinification of Frappato and Nero d'Avola red grapes.

Tasting notes: deep red cherry colour with a very intense and persistent aroma reminiscent of ripe pomegranate. The wine is warm and full bodied in the mouth.

Pairing: it perfectly matches with white meats, processed meats, red meats, medium-aged cheeses.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting period: last week of september

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques

Duration of the aging in barriques: 10 months

Duration of the aging in bottle: 12 months

Available formats: 0,75 l

