



## CERASUOLO DI VITTORIA

Cerasuolo di Vittoria DOCG

FIRST VINTAGE	TYOPOLOGY	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

