

CERASUOLO DI VITTORIA CLASSICO®

Cerasuolo di Vittoria "Classico" a D.O.C.G.

TECHNICAL SHEET



Appellation:

Cerasuolo di Vittoria "Classico" a D.O.C.G.

Region:

Chiaramonte Gulfi (Ragusa) - Monti Iblei.

Vineyards:

Vigna Stidda is the only one exclusively dedicated to Cerasuolo di Vittoria Classico production.

Vine training system:

traditional, organic, without irrigation

Altitude:

420 m a.s.l.

Climate:

temperate mediterranean

Type of soil:

limestone clay.

Variety:

Nero d'Avola 70% Frappato di Vittoria 30%, selected and replanted by Azienda Gulfi *according to Alberello training system.*

Plant density:

8300 vines per hectare

Yield per hectare:

50 quintals max

Vinification:

Grapes of Nero d'Avola and Frappato, in the percentage indicated above, are harvested during the first days of October and are made into wine together with maceration on their *peels* for one week.

Maturation:

After malolactic fermentation, wine is transferred to small barrels, with 500L and 225L capacity, where it remains for a year.

Aging:

Few months in bottle. Commercialized after the 31st of March of the second year following harvest.

ORGANOLEPTIC PROPERTIES

Colour: cherry with red-brown hints.

Nose: red fruits, marasca cherry with flower notes.

Palate: full flavour, harmonic, elegant.

Serving temperature: 15-18°C.

Matching: excellent with white meat, tuna and elaborate fish dishes.

Storage: horizontal in a cool place at a constant temperature not exceeding 18°C.