

Cerasuolo di Vittoria 2020

Cerasuolo di Vittoria DOCG

60% Nero d'Avola - 40% Frappato

Our Cerasuolo di Vittoria is produced from the countryside around Dorilli, between the sea and the Iblean mountains, the area of Sicilian food par excellence. The name of the only Sicilian DOCG derives of 'cerasa', cherry in Sicilian dialect. The wine is produced from the indigenous varieties Nero d'Avola and Frappato. A unique wine, recognisable and unforgettable; aromas of cherry, strawberry and pomegranate, fruits of the particular soils and climate where the grapes are cultivated also. A wine in the wake of an ancient tradition, but with a youthful manner like no other Sicilian red wine.



FIRST VINTAGE

2001

DISTRICT OF VINEYARD

Acate (RG)

VINEYARDS

Dorilli - Mogli

WINERY

Dorilli



CERTIFIED

SOStain®;

10.1 B



TYPE OF SOIL: the principal characteristic of the soils in the Cerasuolo di Vittoria area is the sandy texture; the soils consist mostly of loose red sand with a structure of small dimension, moderately deep. A tufa layer lies at about 90 cm, very important for the water holding capacity of the soil and thus for the water balance of the plants.

ALTITUDE: 70 - 80 metres above sea level

YIELD PER HECTARE: Nero d'Avola 65 quintal; Frappato 55 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system for Nero d'Avola and Guyot pruning for Frappato.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOSain® protocol; ground cover with beans, vetch and wild flowers to increase the organic substance and nitrogen content, to favour the vitality of the soil's microfauna; small quantities of sulphur and copper for plant health; phytophages deterred with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: Nero d'Avola 20th-25th September; Frappato 17th-20th September.

VINIFICATION: the grapes are gathered by hand and machine and transported to the winery in small trolleys. Once at the cantina, they are pressed and destemmed, then sent to stainless steel vats of 114 and 170 hl. The grapes are stirred three times a day with very short pumping – between 10 and 25 minutes – according to the phase of fermentation, giving due care to skins and fruit.

Fermentation lasts for 7/8 days, with the temperature in the first phases held around

14/15 °C and then, when approaching its conclusion, refrigeration is suspended and the final degrees of alcohol are achieved with temperatures between 24/25 °C. Once the fermentation has finished, the skins will have remained in contact with the wine for 13/15 days, and are then racked off. The malolactic fermentation occurs in the same vats, and once concluded, between December and January, and after the next racking of the malolactic the maturing begins, always in stainless steel vats of 114 and 170 hl.

BOTTLING: August 2021.

ALCOHOL CONTENT: 12,51% vol.

TOTAL ACIDITY: 6,08 g/l

PH: 3,28

AGEING CAPACITY: to drink at once or to keep for 6/8 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single-piece natural cork; DIAM®; NOMACORC®.

TASTING NOTES: Cerasulo is extraordinarily recognisable to the nose with a cornucopia of red and wild fruits; wood strawberries, mulberry and pomegranate. Next to the fruit, it is distinctive for its pleasant spicey almost oriental notes, of sandalwood, coriander and Sichuan pepper. In the mouth, the wine reflects the olfactory perceptions and happily discovers black pepper mixed with carob and sweet cherries. A lively palate with a very full-bodied rounded finish with notes of mulberry.

PAIRING: in season, perfect with a piece of grilled tuna; always ideal with white meat and preparations based on tomato sauce; its harmony with pizza is surprising.

NOTES ON THE VINTAGE - VITTORIA 2020

Never before 2020 has our team lived so closely with and with such concentration on the grape harvest. It is an opportunity to say 'from necessity comes virtue'. The vineyard was at the centre of our lives and our attention. Nature, differently from humanity, never stops, and we were following close behind. With nature almost seeming to excuse itself, we were supported with well-timed rainfall and a particularly mild summer through the whole of Sicily. This brought about a truly memorable harvest, somewhat mean in quantity but always perfect for quality.

In particular, at Vittoria as in the rest of the south-east, the summer temperatures were not excessive, the grapes were perfectly healthy, using the abundant water reserves from the winter rainfall, and became gradually more concentrated both with fruit and structure. Frappato was definitely in a state of grace, Nero d'Avola was elegant. We consider that this vintage has produced wines that will age happily for a long time.