

Cerasuolo di Vittoria 2021

Cerasuolo di Vittoria DOCG

60% Nero d'Avola - 40% Frappato



FIRST VINTAGE
2001

DISTRICT OF VINEYARD
Acate (RG)

VINEYARDS
Dorilli - Mogli

WINERY
Dorilli



CERTIFIED
SOStain®;
10.1 B



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.

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: 17th-19th 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: June 2022.

ALCOHOL CONTENT: 12,66% vol.

TOTAL ACIDITY: 6,48 g/l

PH: 3,35

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 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year. After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help. The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation. Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early. During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; the average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities. What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. To the east we had a fall of -15% in production at Vittoria, but with healthy grapes and a very intense Frappato.