



FIRST VINTAGE
1997

DISTRICT OF VINEYARD
Noto (SR)

VINEYARDS
Selected from
the Zuppardo and Agliastro
vineyards

WINERY
Buonivini



CERTIFIED
SOSain®



Santa Cecilia 2019

Noto DOC

100% Nero d'Avola

Santa Cecilia is our top-of-the-range wine, from the most important Sicilian variety; Nero d'Avola. The extensive research into finding the ideal place for making a great wine from this variety brought us to Noto, original territory of this variety, where DOC Noto reigns in the extreme south-east of Sicily. With its white lands and its antique vines, it has always been the epicentre of Nero d'Avola cultivation. Santa Cecilia is an expression of elegance, power, balance and exaltation of the unique aromas of Sicily; today it is the point of reference for red wines made from indigenous Sicilian grapes. Its name derives from that of our family – Planeta di Santa Cecilia.

TYPE OF SOIL: soils composed of lime marl, abundant structure of small-sized components; fine texture with light-coloured fragments of chalk.

ALTITUDE: 35 - 40metres above sea level

YIELD PER HECTARE: 80 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOSain® protocols; ground cover of beans, vetch and wild flowers to augment organic material and nitrogen content, to favour the vitality of the soil's microfauna; plant health protection provided by sulphur and copper in very small quantities; attacks on phytophages with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 24th-25th September.

VINIFICATION: grapes deriving from the vineyards of Nero d'Avola at Agliastro and Zuppardo are gathered by hand and immediately transported to the winery. Here they are pressed and destalked, and the crushed grapes are placed in stainless steel tanks where they begin alcoholic fermentation. The grapes are stirred three times a day with very short periods of pumping over – between 10 and 25 minutes – according to the phase of fermentation, so that the skins are disturbed as little as possible in order to enhance the complexity of the wine.

Fermentation lasts 7/8 days, with the temperature maintained around 14/15 °C during the early phases and when approaching its conclusion refrigeration is suspended and the final degrees of alcohol are reached at temperatures between 24/25 °C. When the

fermentation is complete the process continues with filling the tanks with wine from the same vine of origin, followed by a long maceration of 30/35 days with the skins still within the wine, finishing with racking off. Malolactic fermentation always takes place in stainless steel, at about 20/21 degrees, followed by decanting and eventually, between December and January, left to mature in French oak barrels.

MATURATION: 10% new wood, 20% second use wood, 35% third use wood, 35% fourth use wood.

BOTTLING: July 2021.

ALCOHOL CONTENT: 12,91% vol.

TOTAL ACIDITY: 6,7 g/l

PH: 3,26

AGEING CAPACITY: to drink at once or age for 12/15 years.

BOTTLE SIZES: 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

WEIGHT OF BOTTLE: 500 g (0,75 l)

CORK: single-piece natural cork.

TASTING NOTES: Movement between balsamic, grassy and notes of many different fruits. The nose opens with notes of Mediterranean macchia and aromas of seawrack piled on Sicilian beaches. The red fruit is sour cherry bottled in spirit and very ripe blackberry; the citrus fruit is bergamot and bitter orange. The spices are carob flour and incense.

On the palate the ripe fruit combines well with the wood tannin in accompanying a very densely textured tannin but open and measured to the structure of this wine with its complex and unmistakable personality.

PAIRING: A *vin de garde* which is not afraid of classic pairings. Red meat, though well matured and marbled; still better with more intense flavours like game, lamb and black pig or even sliced sausage.

NOTES ON THE VINTAGE - NOTO 2019

A short description of the weather which preceded the 2019 vintage in Sicily. Generally we had an extraordinarily wet autumn in 2018, which replenished the water reserves of the ground and in some way cooled the soil. The winter was fairly mild, while the spring was prolonged with fairly low temperatures, particularly during May. This combination – cold soil, a cold spring following a mild winter – contributed to an exceptionally late start to the harvest in almost the whole of Sicily. August had perfect weather, no rain and not too hot, although with a certain humidity. At the beginning of September a little rain perfectly completed the final ripening stages of the grapes. The rest of September continued without surprises. As in the rest of Sicily, the harvest at Noto began later than usual and was also slightly lower.

The Nero d'Avola has made us wait because it ripened very slowly. A cold May reduced the flowering, and the yield was decidedly low. The results appear good with very fresh, spicy wines.