



CERASUOLO DI VITTORIA / DOCG

Our company is partially located within the Cerasuolo di Vittoria area which is the only DOCG in Sicily. For this reason, we wanted to give great importance and eminence to this aspect, planting vineyards of Frappato and Nero d'Avola in those areas that are, by the way, the highest of our company, with vineyards that can reach even 400 meters in height, with beautiful displays and clay-rich soils that make the ideal habitat for the cultivation of the two varieties that blend in the soul of our Cerasuolo di Vittoria.



CERASUOLO DI VITTORIA / DOCG

TERRITORY / Central and southern Sicily, Municipality of Butera, Punturo district, at the limit of the Cerasuolo di Vittoria DOCG area.

CLASSIFICATION / D.O.C.G.

GRAPE VARIETY / 55% Nero d'Avola - 45% Frappato.

SOIL / Medium weight, tending to loamy.

HEIGHT OF THE VINEYARDS / 350-400 mt.. above sea level

ORIENTATION / South - South/East.

TRAINING SYSTEM / Espalier, with a density of 5.000 stumps per hectare. The average age of vines is about 25 years.

YIELD / 80 q/hectare.

VINIFICATION AND AGING

This wine is the result of a blend between Nero d'Avola and Frappato. The grapes are de-stemmed and crushed before being inoculated with selected yeasts. Alcoholic fermentation is carried out at a temperature of 25° C. Numerous delestages and pumping over are carried out to facilitate the extraction of tannins. After the racking, part of the wine is aged in barrique, while the rest of the mass is put into large barrels until the moment of assembly. After bottling, the wine ages for 2-3 months before commercialisation.

ORGANOLEPTIC SHEET

The wine is clear in the glass with a beautiful ruby red color. The characteristic notes of red fruit clearly emerge enriched by subtle and pleasant scents of spices that give complexity to the olfactory picture. It is a warm and structured wine, powerful but with docile and sweet tannins. In the mouth it is ample and pleasant, rightly savory with a long final persistence.

The different souls of the vines with which it is composed merge in Cerasuolo di Vittoria: Nero d'Avola which gives body and longevity and Frappato which gives elegance and juiciness.

FOOD PAIRING

It goes perfectly with Modica macco of fava beans and pork sausage with fennel, or simply with Ragusano DOP garnished with Ibleo honey.

SERVING TEMPERATURE / 18° C.

ALCOHOL / 13% vol.

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