

LOCATION: Italy > Sicily > Cerasuolo di Vittoria DOCG > Contrada Fontane

VARIETY: 60% Nero d'Avola, 40% Frappato WINEMAKERS: Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 13%

SUGAR RATE: < 1 g/L TOTAL SO2: 50 ppm TOTAL ACIDITY: 6 g/L

COS Cerasuolo di Vittoria Classico Delle Fontane

EXPERIENCE

NAME: The only DOCG in Sicily, this Cerasuolo di Vittoria carries the vineyard name "Fontane." The best barrel from a 2-hectare section of the best fruit.

CHARACTER: What stands out is the depth of fruit and concentration in this wine. Dense, dark red fruits like raspberry and pomegranate balance savory notes of wild herbs, anise seed, leather, spice, and black olive. The palate is firm but generous with fine tannins that can age well for decades.

ENJOY WITH: Classic with eggplant parmigiana or caponata. Tomato based sauces, pork, veal, mushrooms, and a good "washed rind" cheese.

BEST RESULTS: Serve at 58-62° F, decant when young, 30 minutes to an hour recommended. after 12 years, enjoy without decant. Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, with pump overs during fermentation in open concrete tanks with wild yeast. 18-22 days maceration.

ELEVAGE: 4000 L Slavonian barrel for 18-24 months and concrete for another year, a minimum of 12 month in bottle before release.

FINING AND FILTERING: No fining, mild filtration with a 2 to 3 micron filter, vegan.

SULFUR: 2-3 ppm at racking, 10 to 20 at bottling.

SOURCE

FARMING: Certified organic, dry-farmed, biodynamic (not certified) with cover crops during the winter months; fava bean, field pea, clover, vetch, buckwheat, and chickpea.

LAND: This is a single vineyard parcel of 2 hectares. The single best barrel from this parcel is selected as the "Delle Fontane" the rest of the wine goes into the Classico. Sand is more shallow in this vineyard on an eastern exposed slope, the soil is light grey, pure limestone.

VINE: Guyot, 30 years old.

HARVEST AND PRODUCTION: 400 cases, hand harvested, hand sorted.

