

The Vittoria  
Estate

# Bell'Assai 2022

## Vittoria Doc Frappato

*Bell'Assai, a single variety Frappato, Vittoria Doc, with great freshness and soft tannins. A fragrant red with intense floral notes of freesia and lavender combined with aromas of red fruits that enhance its immediate pleasantness.*



### PRODUCTION AREA

South-east Sicily, in the territory of Acate.

### GRAPES

Frappato.

### SOILS AND CLIMATE

Altitude 120-150 meters a.s.l.; gently sloping terrains; soils tending towards sandy interspersed with a substratum of calcareous tuff and medium-textured soils. The climate is typically Mediterranean, warm temperate, mitigated by a sea breeze during the summer, as well as by a wide variation between day and night temperatures.

### VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density 4,000-4,500 plants per hectare (1,619-1,822 an acre); yields of 7.0-8.0 tons/hectare (2.8-3.2 t/acre).

### VINTAGE

In Acate, in the Vittoria area, vintage 2022 was colder than 2021 thanks to good temperature range. 532 mm of rain were recorded, above the average of 409mm; these mm of rain were recorded mainly in June and helped to reach the perfect vegetation-production balance and the perfect maturation of the grapes, important for the fragrance and the finesse of the wine.

*\* The precipitation data are collected by SIAS, Sicilian Agrometeorological Service in Acate; the rainfall recorded from October 1<sup>st</sup> to September 30<sup>th</sup> of the following year is considered; the average is calculated starting from the 2007 harvest.*

### HARVEST

Harvest began at the beginning of September with the youngest vineyards and ended in the third decade of the month. The quantity produced was on average with the last years. The quality satisfied the company goals.

### WINEMAKING AND AGING

Fermentation in stainless steel with maceration on the skins for about 8-9 days at a temperature of 24-25°C (75,2- 77°F). After malolactic fermentation, aging in tank for 4 months and then in bottle for at least 6 months.

### TASTING NOTES

With a ruby red color with violet reflections, *Bell'Assai* 2022 radiates intense floral notes of roses and freesia and lavender followed by fruity aromas of strawberry and cherry. On the palate it is

fresh and fragrant with a soft tannin and a pleasant return of fruity notes. (June 5<sup>th</sup>, 2023)

### AGING POTENTIAL

3-4 years.

### ARTISTIC LABELS

*Bell'Assai* is a girl with personality who offers to the sweet Sicilian breeze the fruits of the vineyards and the scents of the countryside. She represents the spirit of those enterprising families with the love for beauty which have always been animating the territory of Vittoria. An artistic label with which DonnaFugata wants to celebrate the love for the beautiful.

### FOOD PAIRING

Perfect to sip from a glass, it accompanies grilled vegetables, salumi and tasty fish dishes such as soups. Also excellent with tuna sushi. Serve in medium-size glasses, it can be uncorked at time of serving, excellent at 15-16°C (59-61°F).

### ANALYTICAL DATA

Alcohol 13.02% vol, total acidity: 5.6 g/l, pH 3.55.

### FIRST VINTAGE

2016.