

Bell'Assai 2016

Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

Bell'Assai is the debut wine of Donnafugata's project in eastern Sicily. A single variety Frappato, Vittoria DOC, with great freshness and soft tannins. A fragrant red that amazes with its immediate pleasantness.



DENOMINATION: Vittoria DOC FRAPPATO Sicilia

GRAPES: Frappato

PRODUCTION ZONE: south-east Sicily, in the territory of Acate.

TERRITORIES: 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, tending towards clayey.

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/acres)

VINTAGE 2016: 2016 was a vintage with little rainfall. Temperatures were normal, without excessive peaks, with a wide variation between day and night temperatures thanks to the “thermal breezes”. The low rainfall and drier climate affected yields that were slightly lower than average. A sunny harvest, allowing for the production of very healthy grapes, perfectly ripe from an aromatic and phenolic point of view.

HARVESTING: the Frappato destined for the production of Bell'Assai was harvested during the second ten days of September.

VINIFICATION: 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 3 months.

ANALYTICAL DATA: alcohol 12.75 % vol., total acidity: 5.2 g/l., pH: 3.49.

TASTING NOTES: brilliant ruby red with violet reflections, Bell'Assai offers a fragrant bouquet with intense flowery notes of violets and roses combined with scents of fresh red fruit (strawberries and raspberries). In the mouth it surprises with its great freshness, a perfect harmony between aroma and taste, supported by soft tannins. A fragrant red that amazes with its immediate pleasantness.

LONGEVITY: 3-4 years.

FOOD & WINE: perfect to sip from a glass, it accompanies salumi and tasty fish dishes such as soups or guazzetti. Also excellent with tuna sushi. Serve in medium-size glasses, it can be uncorked at time of serving, excellent at 16°C (60°F).

WHEN YOU DESIRE: to color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. Your moment of leisure and lightness.

DIALOGUE WITH ART: 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.

FIRST VINTAGE: 2016.