

Floramundi 2021

The Vittoria estate: *In the lands of the Baroque, between the Hyblaean plateau and the sea*

Fruity, with delicate fruity and floral notes; freshness and softness make it very pleasant; served fresh, it is an unusual red to appreciate also paired with fish. Floramundi 2021 expresses the harmonious balance that Cerasuolo di Vittoria can reach.



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

DENOMINATION: Cerasuolo di Vittoria Docg

GRAPES: Nero d'Avola and Frappato

TERRAINS & 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; pH 7.7, total limestone 21%. 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; yields of 7-8 Tons per hectare (2.8 - 3.2 tons per acre).

VINTAGE: In Acate, in the Vittoria area, vintage 2021 was less rainy than the average (282mm compared to the average of 410mm). The lower rainfall recorded have been compensated by irrigation which favored the regular vegetative-productive cycle; The quantity and the quality standards of the grapes produced are aligned with the company objectives. The Frappato and the Nero D'Avola grapes have thus reached an ideal sugar ripeness, aromatic and phenolic, the premise of wines with a particular fragrance and pleasantness. *The precipitation data are collected by SIAS, Sicilian Agrometeorological Service in Acate; the rainfall recorded from October 1st to September 30th of the following year is considered; the average is calculated starting from the 2007 harvest.

HARVESTING: The youngest vines were harvested in the beginning of September, while the majority of Frappato and Nero D'Avola grapes were harvested between the 21st and the 26th of September.

VINIFICATION: fermentation in stainless steel with maceration on the skins for about 10 days at a temperature of 25° - 28° C. After malolactic fermentation, aging in tank for 7 months and then bottle ageing for at least 6.

ANALYTICAL DATA: alcohol 13.07 % vol., total acidity: 5.1 g/l., pH: 3.50.

TASTING NOTES (November 25, 2022): intense ruby color with bright purple reflections; Floramundi 2021 offers intense fruity aromas of cherries and floral notes of violet; the bouquet opens with delicate balsamic nuances of laurel and characteristic spicy notes of nutmeg. The tasting is supported by freshness and smoothness that make it juicy and very pleasant to drink. The tannins are refined and well-integrated. Floramundi 2021 expresses the harmonious balance that Cerasuolo di Vittoria can aspire to.

FOOD & WINE: perfect to sip from a glass, it pairs with tasty first courses and grilled meat; try with pulled pork and meat dumplings. Excellent at 15-16°C: an unusual red, also perfect with red tuna steak, amberjack or important fish baked in the oven. Serve in large glasses.

LONGEVITY: 4- 5 years.

COLLECTION: Impressions of territory surprising wines in pure style When you desire wonder Explore the scents and flavors of a Sicily that takes you by surprise. Experience the wonders of this region with every sip. Surprise others with an unusual gift.

DIALOGUE WITH ART: Floramundi is a fantastic figure of a woman who is giving the gift of wonderful interlacings of flowers and fruits with velvety tones. It is a dialogue between two souls, the elegant and sophisticated one of Floral Liberty, of which Vittoria is rich in testimonies, and the fascinating and suggestive one of the tradition of the Pupi Siciliani (Sicilian Puppets). A dialogue between Nero d'Avola and Frappato to listen to with pleasure. A refined artistic label for a prestigious denomination.

FIRST VINTAGE: 2016.