

Bell'Assai 2018

Impressions of territory collection: Surprising wines in pure style

Bell'Assai, a single variety Frappato, Vittoria DOC, with great freshness and soft tannins. A fragrant red with intense floral notes and aromas of red fruits that amazes with its immediate pleasantness.



DENOMINATION: Vittoria DOC FRAPPATO Sicilia

GRAPES: Frappato

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

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. 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: the climatic trend of the vintage was fairly normal with slightly lower rainfall of 447 mm in 2018 than average (491 mm*), mainly concentrated in spring and in some days of summer. Accurate agronomic management favored a harmonious vegetation-production cycle, giving rise to grapes that achieved the right sugar, aromatic and phenolic ripeness. Unlike the previous vintage, there was no premature ripening. (*rainfall data obtained from Sicilian Agrometeorological Service, the station in Acate, since 2007.)

HARVESTING: harvest time was chosen with extreme care, thus some Frappato vineyards were harvested between 10/9 and 12/9 and others between 17/9 and 23/9.

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 12.70 % vol., total acidity: 5.3 g/l., pH: 3.50.

TASTING NOTES (19/04/2019): 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 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).

WHEN YOU DESIRE TO: 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: 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.