

Bell'Assai 2023

Vittoria Doc Frappato

Bell'Assai is a Frappato with fragrant fruity notes and delicate floral aromas. A very pleasant red with a refined balance between acidity and smooth tannins. Sustainability and circular economy: Bell'Assai is bottled in a lightweight bottle, produced in Sicily mainly from recycled glass.



PRODUCTION AREA

South-east Sicily, in the Estate in the town of Acate and other areas suitable for viticulture.

GRAPES

Frappato.

SOILS AND CLIMATE

Altitude 120-240 meters a.s.l.; gently sloping terrains; soils tending towards sandy interspersed with a substratum of calcareous tuff and medium-textured soils; pH 7.9, total limestone 31%. The climate is Mediterranean, with mild winters and temperate summers, benefiting from cool "thermal breezes" that blow between the Iblean plateau and the sea, favoring good temperature fluctuations between day and night.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot and spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density 4.400-5.200 plants per hectare; yields of 7.0-8.0 tons/ hectare.

VINTAGE

In Acate the beginning of winter recorded slightly above-average temperatures between December and January, which were off-set by cold weather and abundant rainfall in February. In total, 421 mm of rain was recorded, compared to the average of 416 mm*. Thanks to its location between the sea and the Iblean plateau, the vineyards benefitted from cool "thermal breezes" and good temperature fluctuations between day and night, even during the hottest summer periods, allowing for perfect grape ripening.

**Rainfall data is collected by SIAS, the Sicilian Agro-Meteorological Service, Acate station; rainfall recorded from October 1 to September 30 of the following year is considered; the average is calculated from the 2007 harvest.*

HARVEST

The Frappato harvest took place between September 15 and 27, depending on the ripening time in the different plots. From a quantitative perspective, the production was in line with the average of recent vintages from this estate, with a slight increase in some vineyards.

WINEMAKING AND AGING

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

TASTING NOTES

With a brilliant ruby red color, at the nose *Bell'Assai* 2023 present fragrant fruity notes of strawberry and raspberry follows by violet floral hints. On the palate it is characterized from a pleasant return to the fruity notes and fresh and fragrant with a soft tannin and a pleasant return of fruity notes.

With a bright ruby red color, *Bell'Assai* 2023 presents fragrant fruity notes of wild strawberries and red currants, followed by floral hints of violet on the nose. On the palate, it is characterized by a pleasant recall of the fruity notes and a refined balance between acidity and smooth tannins. (November 27th, 2024)

AGING POTENTIAL

Enjoy at its best within 2-3 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

Alc 13% by vol.; total acidity: 5.6 g/L, pH 3.55.

FIRST VINTAGE

2016.



Donnafugata is certified Sostain



Lightweight bottle (410ml) made on

island mainly from recycled glass