

Floramundi 2017

Impressions of territory collection: Surprising wines in pure style

Fruity, with delicate flowery and spicy notes; freshness and softness make it very pleasant; serve cool, it is an unusual red to enjoy also with fish. Floramundi 2017 expresses the harmonious balance Cerasuolo di Vittoria can achieve.



DENOMINATION: CERASUOLO DI VITTORIA DOCG

GRAPES: Nero d'Avola and 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; 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/hectare (2.8 - 3.2 t/acre).

VINTAGE 2017: in Acate (Vittoria), in the 2017 vintage 464 mm of rainfall was recorded that is slightly lower than the average figure for the territory (495 mm*); however, temperatures were higher than average, particularly between July and August. Thanks to the emergency irrigation and careful crop load management, healthy and perfectly ripe grapes were produced. The climatic trend of the vintage resulted in ripening about 10 days earlier than usual. Overall there was drop in production of about 10%. (*rainfall data obtained from Sicilian Agrometeorological Service, the station in Acate, since 2007.)

HARVESTING: the Nero d'Avola harvest began on 30/8 and concluded on 5/9, while that of Frappato began on 5/9 and concluded on 7/9.

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 8 months and then in bottle for at least 7 months.

ANALYTICAL DATA: alcohol 13.25 % vol., total acidity: 5.2 g/l., pH: 3.54.

TASTING NOTES: intense ruby red with brilliant purple reflections; it offers intense fruity aromas, black cherry and plum notes stand out; the bouquet opens with delicate flowery nuances and characteristic spicy notes of black pepper. The palate is supported by freshness and softness that make it juicy and a real pleasure to drink. Fine and well integrated tannins. Floramundi 2017 expresses the harmonious balance Cerasuolo di Vittoria can achieve.

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.

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: Floramundi is a fantastic figure of a woman who is giving the gift of wonderful interlacements 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: Cerasuolo di Vittoria DOCG.

FIRST VINTAGE: 2016.