

Bell'Assai 2021



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

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

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

DENOMINATION: Vittoria Doc Frappato Sicilia

GRAPES: 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. 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 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 Frappato grapes thus reached an ideal sugar, aromatic and phenolic ripeness, a premise for wines of 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: harvest began at the beginning of September and ended in the third decade of the month.

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 5 months.

ANALYTICAL DATA: alcohol 13.12 % vol., total acidity: 5.5 g/l., pH: 3.50.

TASTING NOTES (01/06/2022): With a ruby red color with violet reflections, Bell'Assai 2021 radiates intense floral notes of freesia and lavender followed by fruity aromas of strawberry and cherry. On the palate it is fresh and fragrant with a soft tannin and a pleasant return of fruity notes.

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.