

The Vittoria
Estate

Contesa dei Venti 2021

Vittoria Doc Nero d'Avola

Contesa dei Venti is a Nero d'Avola, originating from Vittoria; it stands out for its fragrant bouquet of fruity, balsamic, and spicy notes. Soft and persistent, it's an elegant wine with an enveloping character.



PRODUCTION AREA

South-east Sicily, in the territory of Acate.

GRAPES

Nero d'Avola.

SOILS AND 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, the few rainfalls recorded in the year (282 mm compared to the average of 410 mm) were compensated by irrigations which favored the regular vegetative-productive cycle; the Frappato 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.*

HARVEST

Nero d'Avola grapes were harvested between of the half and the end of September.

WINEMAKING AND AGING

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 9 months.

TASTING NOTES

With its ruby red color, *Contesa dei Venti* 2021 shows floral notes of lavender; The fragrant bouquet is enriched with red fruits scents (cherry and raspberry), spicy hints (sage and black pepper) together with balsamic notes of juniper. On the palate it is fresh and harmonious,

with a pleasant return of fruity notes and a gentle and enveloping and soft tannin; its ending is persistent and elegant. (January 16th, 2023)

AGING POTENTIAL

To enjoy in 4-5 years.

ARTISTIC LABELS

A label with intense colors that speak of red plums and lavender. A woman, *Contesa dei Venti*, investigates the landscape, letting herself be caressed and playing sweetly with the wind. The name of this wine takes its cue from the pleasant breeze that is always present in the Vittoria area and blows among the Nero grapes d'Avola at night and during the day. A light wind comes from the dialogue between the sea and the Hyblaean mountains.

FOOD PAIRING

Perfect to sip from a glass, it accompanies grilled meats and vegetables, charcuterie, and tasty fish, excellent at 15-16°C (59-61°F).

ANALYTICAL DATA

Alcohol 12,81% vol, total acidity: 5,2 g/l, pH 3,40.

FIRST VINTAGE

2020.