

The Vittoria
Estate

Floramundi 2022

Cerasuolo di Vittoria Docg Sicilia

Fruity with delicate floral and fruity notes; pleasingly fresh and smooth; served chilled, this unusual red also goes well with fish. Floramundi embodies the harmonious balance of Cerasuolo di Vittoria.



PRODUCTION AREA

Acate, south-eastern Sicily.

GRAPES

Nero d'Avola and Frappato.

SOILS AND CLIMATE

Altitude 120-150 metres asl.; slightly sloping land; generally sandy soils interspersed with a substrate of limestone tuff and soils of medium texture; pH 7.7, total limestone 21%. Warm temperate climate, mitigated in the summer by a sea breeze and good variations in temperature between night and day.

VINEYARD

Cordon spur training on vertical trellis leaving 6 to 10 buds for each plant. Plant density of 4000 to 4500 plants per hectare; yields of around 7000-8000 kg per hectare.

VINTAGE

In Acate, on the Vittoria estate, 2022 was cooler compared with 2021 thanks to the excellent variations in temperature between night and day. The 532 mm of rain recorded was above the average of 409 mm; some of this precipitation took place in June, helping form an excellent vegetative-reproductive balance and ensuring the perfect ripeness of the grapes from both a phenolic and aromatic perspective, a characteristic of wines of particular finesse and fragrance. The quantity produced was in line with the average of recent years; the quality fully satisfied the company's goals.

**Precipitation recorded by the Sicilian Agrometeorology Service, Acate station, since 2007.*

HARVEST

The harvest began in early September with the picking of the Frappato and Nero d'Avola grapes in the youngest vineyards and finished on 29th September.

WINEMAKING AND AGING

Fermentation takes place in steel with maceration on the skins for about 10 days at a temperature of 25-28 °C. After malolactic fermentation, the wine is aged for about 7 months in tanks and then in the bottle for at least 9 months.

TASTING NOTES

An intense ruby red colour with brilliant purple tints, *Floramundi* 2022 has strong fruity aromas, including hints of strawberry and plum, and floral notes of lavender and freesia; the bouquet opens to delicate balsamic and spicy nuances. On the palate it is fresh and smooth, making it juicy and very drinkable. The tannins are fine and well integrated. *Floramundi* 2022 embodies the harmonious balance of Cerasuolo di Vittoria. (February 27th, 2024)

AGING POTENTIAL

At its best within 4-5 years.

ARTISTIC LABELS

Floramundi is an imaginary female figure who brings gifts of wonderful weaves of flowers and velvet-coloured fruits. It is a dialogue between two spirits, the elegance and sophistication of Art Nouveau, of which Vittoria is a fine example, and the intriguingly evocative tradition of the Sicilian Pupi marionettes. A dialogue between Nero d'Avola and Frappato to enjoy with pleasure. A stylish designer label for a prestigious name: Cerasuolo di Vittoria DOCG.

FOOD PAIRING

Perfect in the glass, it goes well with savoury first courses and grilled meat; try with ravioli stuffed with meat and pork fillets. Also perfect with red tuna steaks, amberjack or large baked fishes. Serve in large glasses. Excellent at 15-16 °C.

ANALYTICAL DATA

Alcohol 13.10% vol., total acidity 5.2 g/l, pH 3.46.

FIRST VINTAGE

2016.