

Floramundi 2019



Impressions of territory collection: surprising wines in pure style

Fruity, with delicate balsamic and spicy notes; freshness and softness make it very pleasant; served fresh, it is an unusual red to appreciate also paired with fish. Floramundi 2019 expresses the harmonious balance that Cerasuolo di Vittoria can reach.

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: In this territory, the climatic trend of the vintage was quite regular with slightly above average* rainfall (504 mm vs 442 mm) and mainly concentrated in spring and some days of summer. The careful agronomic management favored a harmonious vegetative-productive cycle giving life to grapes that have reached the right level of sugary, aromatic, and phenolic ripeness. The quantity produced was lower than in the last two years; the particularly cold spring had an influence on this result. *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 taken into account; the average is calculated starting from the 2007 harvest.

HARVESTING: the picking time was chosen with extreme care so that some Frappato vineyards were harvested between the 24th and 29th of September; the harvest of Nero D'Avola took place instead from September the 22nd and October 1st.

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 13.40 % vol., total acidity: 5.1 g/l., pH: 3.42.

TASTING NOTES (30/06/2021): intense ruby color with bright purple reflections; it offers intense fruity aromas, among which the notes of black cherry and blackberries stand out; the bouquet opens with delicate balsamic nuances of laurel and characteristic spicy notes of black pepper. The tasting is supported by freshness and softness that make it juicy and very pleasant to drink. The tannin is fine and well-integrated. Floramundi 2019 expresses the harmonious balance that Cerasuolo di Vittoria can reach.

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.