## **DONNAFUGATA®**

## Bell'Assai 2019

Impressions of territory collection: Surprising wines in pure style

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

**DENOMINATION:** Vittoria Doc Frappato Sicilia **GRAPES:** 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. 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 this territory, the climatic trend of the vintage was quite regular with slightly above average rainfall and mainly concentrated in spring and some days of summer. The careful agronomic management favoured 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.

**HARVESTING:** harvest time was chosen with extreme care, the vineyards were harvested between 20/9 and 3/10.

**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 3 months.

ANALYTICAL DATA: alcohol 12.65 % vol., total acidity: 5.1 g/l., pH: 3.45.

**TASTING NOTES (20/07/2020):** brilliant ruby red with violet reflections, Bell'Assai 2019 has intense floral notes of violet and rose on the nose, as well as fruity hints of raspberry and strawberry. It is fresh and fragrant and with a soft tannin that enhances its pleasantness.

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.

