

Bell'Assai 2020

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 freesia 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 Acate, the few rainfalls recorded in the year (281 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.

HARVESTING: harvest time was chosen with extreme care, the vineyards were harvested between September 7th and October 2nd.

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 6 months.

ANALYTICAL DATA: alcohol 12.23 % vol., total acidity: 5.7 g/l., pH: 3.63.

TASTING NOTES (04/10/2021): With a ruby red color with violet reflections, Bell'Assai 2020 radiates intense fruity notes of strawberry and cherry, together with floral hints of rose and freesia. 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.