

## Contesa dei Venti 2020



**The Vittoria estate:** *In the lands of the Baroque, between the Hyblaean plateau and the sea.*

**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, its an elegant wine with an enveloping character.**

**PRODUCTION ZONE:** south-east Sicily, in the territory of Acate.

**DENOMINATION:** Vittoria Doc Nero d'Avola Sicilia

**GRAPES:** Nero d'Avola

**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 per hectare (2.8 - 3.2 tons per 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.

**VENDEMMIA:** harvest time was chosen with extreme care, the vineyards of Nero d'Avola were harvested started in third ten days of September and end in the last ten days of the same month.

**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 12,95 % vol., total acidity: 5,0 g/l., pH: 3,50.

**TASTING NOTES (14/12/2021):** With its ruby red color, Contesa dei Venti 2020 shows a fragrant bouquet with notes of red fruits (plum and cherry) and flowers, such as lavender and violet, together with balsamic hints (juniper) and sweet spices (white pepper). 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 soft and persistent.

**LONGEVITY:** 4- 5 years.

**FOOD & WINE:** perfect to sip from a glass, it accompanies grilled meats and vegetables, charcuterie, 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).

**COLLECTION Impressions of territory:** *surprising wines in pure style* **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:** A label with intense colors that speak of red plums and lavender. A woman, Contesa dei Venti, which investigates the distance, 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 as during the day. A light wind that comes from the dialogue between the sea and the Hyblaean mountains.

**FIRST VINTAGE:** 2020.