

Bell'Assai 2024

Vittoria DOC Frappato Sicilia

Bell'Assai is a Frappato with fragrant fruity notes and delicate floral aromas. A red wine that stands out for its balance of acidity and smooth tannins. Sustainability and circular economy: Bell'Assai comes in a lightweight bottle produced in Sicily mainly from recycled glass.



PRODUCTION AREA

Southeastern Sicily, on the Estate in the Municipality of Acate and in other particularly suitable areas.

GRAPES

Frappato.

SOILS AND CLIMATE

Prevalence of soils with altitude of 120 to 240 metres a.s.l., generally sandy interspersed with a substrate of limestone tuff and soils of medium texture. The climate is Mediterranean with mild winters and temperate summers that benefit from the cool sea breezes that blow between the Hyblaean Mountains and the sea to create significant temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot and spurred cordon pruning.

VINTAGE

With the exception of the colder early winter months, seasonal temperatures were generally higher and with lower than average rainfall in the area. Production was in keeping with the average of this Estate; the grapes reached the expected phenolic ripeness and the quality was completely in line with the company's targets.

HARVEST

The Frappato harvest took place between the last ten days of August and the first ten days of September, in accordance with the ripening times of the various plots.

WINEMAKING AND AGEING

Fermentation took place in steel with maceration on the skins at a controlled temperature. Ageing in tanks for around 7 months and in the bottle for at least 7 months.

TASTING NOTES

A brilliant ruby red colour, on the nose Bell'Assai 2024 has fragrant notes of wild strawberries and raspberry, followed by floral hints of violet. On the palate, these same fruity notes are accompanied by a refined balance of acidity and smooth tannins (12/1/2026).

AGEING POTENTIAL

Enjoy at its best within 2-3 years.

DESIGNER LABELS

Bell'Assai is a bubbly young girl who offers the fruits of the vineyard and the fragrances of the countryside to the gentle Sicilian breeze. She represents the spirit of the enterprising families and aesthetes that have long inhabited the Vittoria area. A designer label with which Donnafugata celebrates its love of beauty.

SERVING SUGGESTION

Goes well with grilled vegetables, cold meats and flavoursome fish dishes like soups. Try also with tuna sushi. Serve in medium-sized wineglasses; it can be uncorked at the time of serving and served lightly chilled at 15-16 °C.

ANALYTICAL DATA

alc 13% by vol., total acidity 6.3 g/l, pH 3.55.

FIRST VINTAGE

2016.



Donnafugata is certified Sostain



Lightweight bottle produced on the island mainly from recycled glass