

Floramundi 2023

Cerasuolo di Vittoria D.O.C.G.
Sicily

With delicate floral and fruity notes, it stands out for its smoothness; served chilled, this unusual red also goes well with fish. Floramundi embodies the harmonious balance of Cerasuolo di Vittoria.



PRODUCTION AREA

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

GRAPES

Nero d'Avola and 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. Warm temperate climate, mitigated in the summer by a sea breeze and good variations in temperature between night and day.

VINEYARD

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

VINTAGE

The beginning of winter saw slightly above-average temperatures between December and January, which were offset by the arrival of cold weather and heavy rainfall in February. All in all, a total of 421 mm of rainfall was recorded, as compared with the average of 416 mm.

Thanks to their position between the sea and the Hyblaean Mountains, the vineyards benefitted from cool sea breezes and good variations in temperature between night and day, also during the hottest periods of summer. The Nero d'Avola and Frappato grapes reached the desired levels of ripeness and quality.

**Rainfall data is measured by SIAS, Servizio Agrometeorologico Siciliano, Acate station, and based on precipitation recorded from 1 October to 30 September of the following year; the average is calculated on data going back to the 2007 harvest.*

HARVEST

The harvest began in the youngest vineyards in the first ten days of September and concluded in the final week of the month.

WINEMAKING AND AGEING

Fermentation is carried out in steel with maceration on the skins at a controlled temperature. After malolactic fermentation, the wine is aged in tanks for around 9 months and then in the bottle for at least 15 months.

TASTING NOTES

An intense ruby red colour with brilliant purple tints, Floramundi 2023 has fruity aromas, including hints of cherry and plum, together with fresh floral notes; the bouquet opens to balsamic and spicy nuances. Thanks to the fine and integrated tannins, the smoothness of this wine on the palate makes it pleasantly juicy. Floramundi embodies the harmonious balance of Cerasuolo di Vittoria (August 28, 2025).

AGEING POTENTIAL

Enjoy at its best within 3-4 years.

DESIGNER LABELS

Floramundi is an imaginary female figure who brings gifts of wonderful weaves of flowers and velvet-coloured fruits. It is a dialogue between two spirits, the elegance and sophistication of Art Nouveau, of which Vittoria is a fine example, and the intriguingly evocative tradition of the Sicilian Pupi marionettes. A dialogue between Nero d'Avola and Frappato to enjoy with pleasure. A stylish designer label for a prestigious name: Cerasuolo di Vittoria D.O.C.G.

FOOD PAIRINGS

It goes well with savoury first courses and grilled meat; try with ravioli stuffed with meat, pork fillets, red tuna steaks, amberjack or large baked fishes. Serve in large wineglasses, lightly chilled to 15-16 °C.

ANALYTICAL DATA

alc 13.5% by vol., total acidity 5.7 g/l, pH 3.45.

FIRST VINTAGE

2016.



Donnafugata è
certificata Sustain



Lightweight bottle produced on the
island mainly from recycled glass