

The WineKnitter

THE JOURNAL ABOUT ME FOLLOW ME

An adventure into the world of wine, food, travel, knitting...and so much more!

Day 667 A Glass of Sicily

8/21/2018

Over the past fifteen months I've had the opportunity to visit Sicily twice. I have experienced a breathtaking array of landscapes, sampled delicious food and savored many memorable wines from west to east and north to south. My exploration of Sicily has taken me to cities and regions such as Palermo, Mazara del Vallo, Menfi, Cammarata, Catania, Marsala and Pantelleria to name just a few.



Sicily is the largest Mediterranean island surrounded by the Ionian, Tyrrhenian and the Mediterranean seas. It is also the third largest producer of wine in Italy. The only parts of the island that I have not yet explored are the southeast and northeast wine regions.

So, when I received a bottle of Donnafugata's Floramundi Cerasuolo di Vittoria DOCG made from the grapes of the Vittoria area in southeastern Sicily, I was quite excited to tour this region through my taste buds!



Donnafugata has wineries and 283 hectares of vineyards located throughout Sicily, including historic aging cellars at their Marsala winery.



They have 18 hectares of vineyards in production in the Vittoria area, consisting of 11 hectares of Nero d'Avola and 7 hectares of Frappato.



Cerasuolo di Vittoria DOCG is considered one of the most noteworthy wines produced in Sicily and it is the only wine in Sicily with a DOCG status! These wines are a blend of the indigenous grapes Frappato and Nero d'Avola. No other grape varieties are allowed in the blend. Cerasuolo means 'cherry-colored' in Italian. Frappato is light-bodied with low tannins and flavors of cherries and strawberries. Nero d'Avola has weight and is full-bodied with a rich texture and dark red fruit flavors. Together, they complement and bring out the best in each other.

Floramundi Cerasuolo di Vittoria DOCG 2016 is Donnafugata's first vintage from the Vittoria vineyards. It is a blend of 70% Nero d'Avola and 30% Frappato. The color is cherry red with aromas of white peony, cherry, sweet apple, spice and pepper. The palate is layered with cherries, red berries, strawberry-rhubarb pie and a touch of spice and pepper on the finish. Soft tannins and a silky mouth-feel complete this fresh and juicy wine!

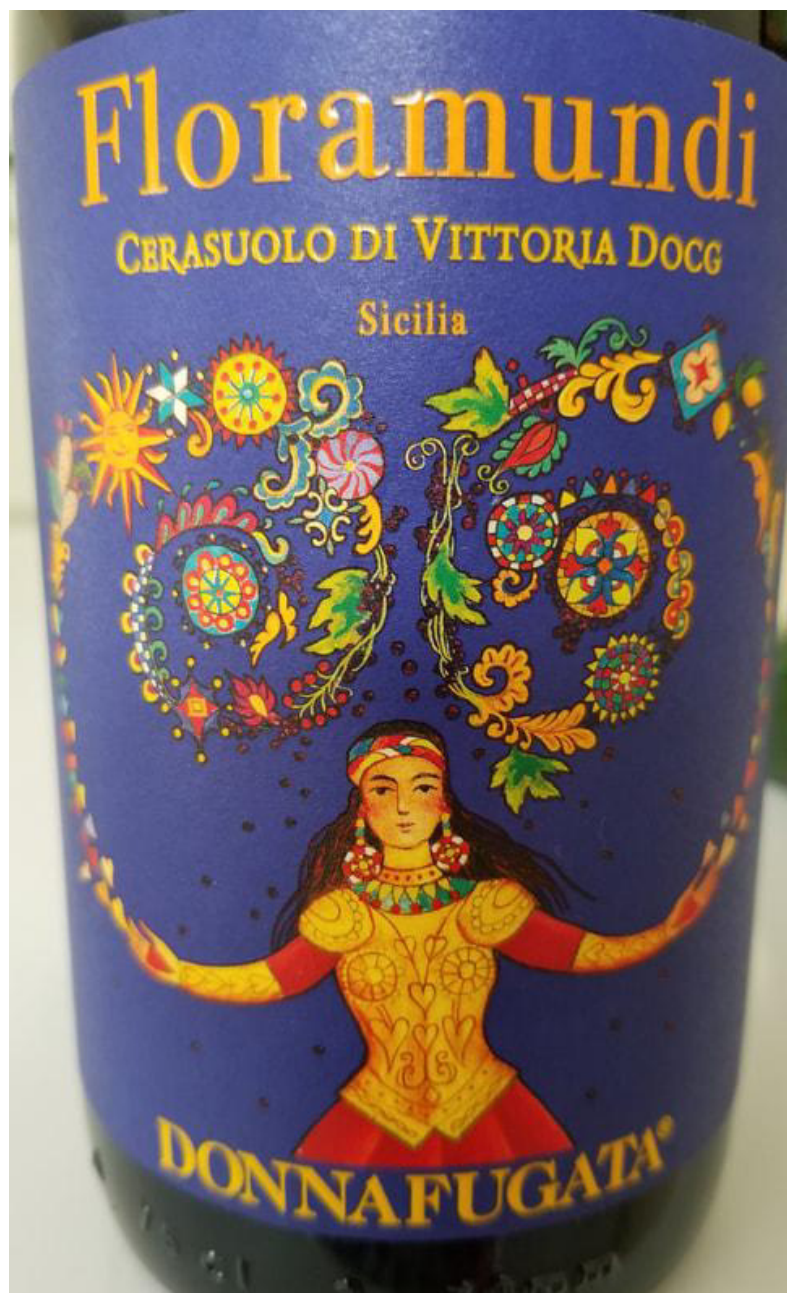


This is a wine that will drink well slightly chilled. Serve as an aperitif or with cheese, beef stew, hearty fish entrees and soup.

Alcohol: 13.30%

SRP: \$30

As always, Donnafugata wine labels are whimsical and a work of art.



Flora means, "flower" in Latin. And in Roman mythology, Flora is the goddess of spring and flowering plants. Mundi, loosely translated is the connection between Heaven and Earth.

The Floramundi label depicts a goddess type woman conjuring up magical gifts of flowers and fruit. As Donnafugata states "it is a dialogue between two souls, the elegant and sophisticated, Nero d'Avola and Frappato". And indeed, this wine is a beautiful marriage!



To learn more about Donnafugata and Sicily, please click from the menu on the right side of this page.

Until next time...

Cheers!
Penina