

# CERASUOLO DI VITTORIA

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

TECHNICAL  
SHEET



**Appellation:**

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

**Region:**

Chiamonte Gulfi (Ragusa) - Monti Iblei.

**Vineyards:**

Vineyards dedicated to the Cerasuolo di Vittoria production are Vigna Catania, Vigna Patria and Vigna Coste.

**Vine training system:**

traditional, organic, without irrigation

**Altitude:**

450 m a.s.l.

**Climate:**

temperate mediterranean

**Type of soil:**

limestone clay.

**Variety:**

Nero d'Avola 70% Frappato di Vittoria 30%, selected and replanted by Azienda Gulfi *according to Alberello training system*.

Nero d'Avola is named after Avola, a small town near Pachino in the province of Siracusa (near Ragusa) where it has been selected by local growers several hundred years ago.

Frappato di Vittoria is an old indigenous wine grape variety from the southeast part of Sicily. Probably it originates in the territory of Vittoria (Ragusa) where it has been grown since the XVIIth century.

**Plant density:**

8000 vines per hectare

**Yield per hectare:**

60 quintals max

**Vinification:**

Grapes of Nero d'Avola are harvested at the end of September and those of Frappato during the first week of October. They start fermentation separately, with a short maceration on their skins at a controlled temperature. They are mixed at the end of the alcoholic fermentation.

**Maturation:**

About 7 months on their yeast in stainless steel tanks.

**Aging:**

In bottle for one or two months. It can be launched on the market in June of year following the harvest

ORGANOLEPTIC  
PROPERTIES

**Colour:** cherry red with light violet hints.

**Nose:** red fruits, peach and marasca with flower notes.

**Palate:** harmonic, elegant.

**Serving temperature:** 15-16°C

**Matching:** excellent with white meat, tuna and elaborate fish dishes.