



# Feudi del Pisciotto

## Valli Cerasuolo di Vittoria DOCG

### WINE DESCRIPTION

This wine is dedicated to the Italian fashion designer Giambattista Valli, as part of a wine collection meant to celebrate the big Italian fashion artisans. Cerasuolo di Vittoria is the sole Sicilian DOCG wine, whose appellation was gained in 2005. The wine must be made only with Nero d'Avola and Frappato, two Sicilian indigenous grapes. Nero d'Avola is named after the town of Avola near Siracusa. Its original name, "Calaulisi", derives from two dialect words: "calea" grapes, and "Aulisi" Avola. Nero d'Avola gives Cerasuolo (the word means "cherry") its body and richness, while Frappato adds aromatics and acidity.

### TASTING NOTES

Ruby red color. Fruity and intense nose with hints of pomegranate, raspberry and crushed flowers. On the palate it opens with a fresh acidity and predominant notes of small red fruit, cherry and raspberry. Good body with a pleasant long finish.

### FOOD PAIRING

Ideal with white and red meats, medium-aged cheeses, and the traditional Sicilian cuisine, such as couscous with vegetables or simple arancini (rice balls).



### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Cerasuolo di Vittoria DOCG
Vineyard location:	Niscemi
Vineyard size:	2 Ha
Soil composition:	Medium soil, rich skeleton and light presence of clay
Training method:	Guyot
Elevation:	200 m a.s.l.
Vines/acre:	6,000/Ha
Exposure:	South
Age:	12 years
Harvest time:	Early September
First vintage:	2009
Production:	15,000 bottles

### WINEMAKING & AGING

Varietal composition:	60% Nero d'Avola, 40% Frappato
Fermentation container:	Stainless steel tanks/ ten days
Length of maceration:	Skin contact/ ten days
Type of aging container:	Second use French barriques
Length of aging before bottle:	12 months
Length of bottle aging:	12 months

### PRODUCER PROFILE

Estate owned by: Paolo Panerai  
Winemaker: Alessandro Cellai  
Total acreage of vine: 111  
Winery Production: 200,000 bottles  
Region: Sicilia

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1 g/L
Acidity:	5 g/L
Dry extract:	29 g/L

