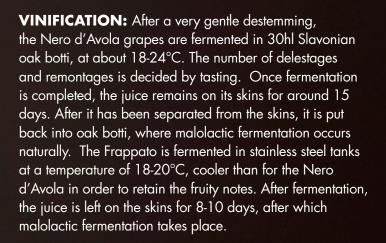


## CERASUOLO DI VITTORIA D.O.C.G.

**GRAPES:** 60% Nero d'Avola, of which 15% is lightly dried on the vines, using the Appassimento method. 40% Frappato.

**HARVEST:** We hand-pick each grape variety separately when the grapes are at the peak of maturity – the Nero d'Avola around the middle of September and the Frappato at the end of September. The grapes are very carefully put into small containers of 15kg.





**AGEING:** Once the malolactic fermentation is completed, the wines are blended together to create the new Cerasuolo, the majority of which is aged in oak botti of between 30-60hl, with around 15% being aged in French oak barriques. Oak ageing lasts around one year.

**TASTING NOTES:** A ruby red colour, with violet flecks. On the nose, there are notes of morello cherries, and caramel. The palate is mouth-filling, with excellent structure, soft tannins and a long finish.

**TO SERVE:** Cerasuolo is best served at 18-20°C. A very versatile wine, it goes well with light meat dishes, tuna and baked fish.







Philip Giordano's illustrations make the **6 BOTTLE PACK** a work of art in itself!



