

TERRE  DI KAMA

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.



VINIFICATION: After a very gentle destemming, the Nero d'Avola grapes are fermented in 30hl Slavonian oak botti, at about 18-24°C. The number of delestages and remontages is decided by tasting. Once fermentation is completed, the juice remains on its skins for around 15 days. After it has been separated from the skins, it is put back into oak botti, where malolactic fermentation occurs naturally. The Frappato is fermented in stainless steel tanks at a temperature of 18-20°C, cooler than for the Nero d'Avola in order to retain the fruity notes. After fermentation, the juice is left on the skins for 8-10 days, after which malolactic fermentation takes place.

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.



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

