



PRODUCER PROFILE

Estate owned by: Massimo Maggio,
Stefano and Marina Girelli
Winemaker: Stefano Chioccioli
Total acreage of vine: 123 (50 Ha)
Winery Production: 600,000 bottles
Region: Sicily



Cerasuolo di Vittoria Classico DOCG

WINE DESCRIPTION

Cerasuolo is a classic blend of Nero d'Avola and Frappato, both indigenous varieties of Sicily. This blend received its DOCG designation in 2005. Santa Tresa's winemaking philosophy seeks to make a few interventions in the winery as possible so that the characteristics of these varieties can shine. To that end, the Cerasuolo di Vittoria is not aged in oak, but in stainless steel vats in order to craft a more approachable wine that showcases the elegant profile of this blend.

TASTING NOTES

Intense ruby red color. The bouquet on the nose is very elegant with fruity aromas of black raspberry and wild strawberry, and intriguing smoky and toasted sensations. The palate is soft, well-rounded, with great finesse and a long finish.

FOOD PAIRING

Perfect with roasted chicken or fish such as rare tuna; serve chilled.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, Ragusa
Soil composition:	Clay and iron bearing soil
Training method:	Cordon trained and spur pruned
Elevation:	550 ft a.s.l.
Vines/Acre:	4,500/Ha
Age:	15 years
Harvest time:	Nero d'Avola: mid-September/Frappato: end of September
First vintage:	2009
Production:	50,000 bottles

WINEMAKING & AGING

Varietal composition:	60% Nero d'Avola and 40% Frappato
Maceration technique:	Cold, on the skins for 10-15 days
Fermentation container:	Stainless steel tanks/ 7- 10 days at 24° C
Type of aging container:	Stainless steel vats
Length of aging:	2 years
Length of bottle aging:	5-6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.7 g/L
Acidity:	5 g/L

