

Floramundi 2018

Impressions of territory collection: Surprising wines in pure style

Fruity, with delicate balsamic and spicy notes; freshness and softness make it very pleasant; served fresh, it is an unusual red to appreciate also paired with fish. Floramundi 2018 expresses the harmonious balance that Cerasuolo di Vittoria can reach.



DENOMINATION: CERASUOLO DI VITTORIA DOCG

GRAPES: Nero d'Avola and Frappato

PRODUCTION ZONE: south-east Sicily, in the territory of Acate.

TERRAINS & CLIMATE: altitude 120-150 meters a.s.l.; gently sloping terrains; soils tending towards sandy interspersed with a substratum of calcareous tuff and medium-textured soils; pH 7.7, total limestone 21%. The climate is typically Mediterranean, warm temperate, mitigated by a sea breeze during the summer, as well as by a wide variation between day and night temperatures.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density 4,000-4,500 plants per hectare; yields of 7-8 tons/hectare (2.8 - 3.2 t/acre).

VINTAGE: the climatic trend of the vintage was fairly normal with slightly lower rainfall of 447 mm in 2018 than average (491 mm*), mainly concentrated in spring and in some days of summer. Accurate agronomic management favored a harmonious vegetation-production cycle, giving rise to grapes that achieved the right sugar, aromatic and phenolic ripeness. Unlike the previous vintage, there was no premature ripening. (*rainfall data obtained from Sicilian Agrometeorological Service, the station in Acate, since 2007.)

HARVESTING: the picking time was chosen with extreme care so that some Frappato vineyards were harvested between September 10 and 12 and others between September 17 and 23; the harvest of Nero D'Avola took place instead from September 17 to 24.

VINIFICATION: fermentation in stainless steel with maceration on the skins for about 10 days at a temperature of 25°- 28° C. After malolactic fermentation, aging in tank for 8 months and

then in bottle for at least 7 months.

ANALYTICAL DATA: alcohol 13.24 % vol., total acidity: 5.6 g/l., pH: 3.39.

TASTING NOTES (12/02/2020): intense ruby color with bright purple reflections; it offers intense fruity aromas, among which the notes of black cherry and berries (blueberry) stand out; the bouquet opens with delicate balsamic nuances of laurel and characteristic spicy notes of black pepper. The tasting is supported by freshness and softness that make it juicy and very pleasant to drink. The tannin is fine and well integrated. Floramundi 2018 expresses the harmonious balance that Cerasuolo di Vittoria can reach.

FOOD & WINE: perfect to sip from a glass, it pairs with tasty first courses and grilled meat; try with pulled pork and meat dumplings. Excellent at 15-16°C: an unusual red, also perfect with red tuna steak, amberjack or important fish baked in the oven. Serve in large glasses.

LONGEVITY: 4- 5 years.

WHEN YOU DESIRE TO: Explore the scents and flavors of a Sicily that takes you by surprise. Experience the wonders of this region with every sip. Surprise others with an unusual gift.

DIALOGUE WITH ART: Floramundi is a fantastic figure of a woman who is giving the gift of wonderful interlacements of flowers and fruits with velvety tones. It is a dialogue between two souls, the elegant and sophisticated one of Floral Liberty, of which Vittoria is rich in testimonies, and the fascinating and suggestive one of the tradition of the *Pupi Siciliani* (Sicilian Puppets). A dialogue between Nero d'Avola and Frappato to listen to with pleasure. A refined artistic label for a prestigious denomination: Cerasuolo di Vittoria DOCG.

FIRST VINTAGE: 2016.