



CERASUOLO | I PUTTI DEL SERPOTTA

CERASUOLO DI VITTORIA DOCG

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2023	Red with structure and longevity	60% Nero D'Avola 40% Frappato	Niscemi (CL)

The only Sicilian wine to boast the DOCG designation, Cerasuolo di Vittoria is produced from the red vinification of Frappato and Nero d'Avola grapes. The one from the I Putti del Serpotta line, dedicated to the great Sicilian sculptor who lived between the 17th and 18th centuries, is a complex wine with a full and velvety flavor.

Tasting notes: deep cherry red, it reveals an intense and persistent bouquet on the nose, evoking notes of red fruits such as pomegranate and mulberry, along with spices. On the palate, it is warm and full-bodied, smooth, with a long finish.

Pairings: ideal with elaborate dishes, white and red meats, and medium-aged cheeses.

Municipality of production: Niscemi (CL)

Soil type: medium-bodied with a rich structure

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting period: second half of September

Vinification: in steel

Malolactic fermentation: done

Aging: 6 months in barrique, 6 months in bottle

Available formats: 0,75 l

