

The Vittoria
Estate

Floramundi 2021

Cerasuolo di Vittoria Docg Sicilia

Fruity, with delicate fruity and floral notes; freshness and softness make it very pleasant; served fresh, it is an unusual red to appreciate also paired with fish. Floramundi 2021 expresses the harmonious balance that Cerasuolo di Vittoria can reach.



PRODUCTION ZONE

South-east Sicily, in the territory of Acate.

GRAPES

Nero d'Avola and Frappato.

SOILS AND 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 per hectare (2.8-3.2 tons per acre).

VINTAGE

In Acate, in the Vittoria area, vintage 2021 was less rainy than the average (282mm compared to the average of 410mm). The lower rainfall recorded have been compensated by irrigation which favored the regular vegetative-productive cycle; The quantity and the quality standards of the grapes produced are aligned with the company objectives. The Frappato and the Nero D'Avola grapes have thus reached an ideal sugar ripeness, aromatic and phenolic, the premise of wines with a particular fragrance and pleasantness. * The precipitation data are collected by SIAS, Sicilian Agrometeorological Service in Acate; the rainfall recorded from October 1st to September 30th of the following year is considered; the average is calculated starting from the 2007 harvest.

HARVEST

The youngest vines were harvested in the beginning of September, while the majority of Frappato and Nero D'Avola grapes were harvested between the 21st and the 26th of September.

WINEMAKING AND AGING

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 7 months and then bottle ageing for at least 6.

TASTING NOTES

Intense ruby color with bright purple reflections; *Floramundi* 2021 offers intense fruity aromas, among which the notes of cherries and violet flower stand out; the bouquet opens with delicate balsamic nuances of laurel and characteristic spicy notes of nutmeg. The tasting is supported by freshness and smoothness that make it juicy and very pleasant to drink. The tannins are refined and well-integrated. *Floramundi* 2021 expresses the harmonious balance that Cerasuolo di Vittoria can aspire to. (November 25th, 2022)

AGING POTENTIAL

4- 5 years.

ARTISTIC LABELS

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.

FOODPAIRING

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.

ANALYTICAL DATA

Alcohol 13.07% vol, total acidity: 5.1 g/l, pH 3.50.

FIRST VINTAGE

2016.