

ORGANIC WINE



MELOVIVO

Cerasuolo di Vittoria Classico



DESCRIPTION

Unique to Sicily, this wine is a typical from the region and shows a classic representation true to tradition.

50% Frappato and 50% Nero d'Avola, the color of cherries from the name, Cerasuolo presents an intense and persistent bouquet reminiscent of the flavors of red berry and floral notes.

Light red, fragrant and balanced on the palate accompanied by balanced acidity, the Frappato gives a pleasant freshness. The soft tannins of the Nero d'Avola supports the structure and enjoyable flavors.

A great pairing with antipasto, roast and stews and with fish dishes. A very versatile wine.



CLASSIFICATION

*Cerasuolo di Vittoria Classico
D.O.C.G.*

VINEYARD LOCATION

C.da Bonincontro, Vittoria

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

*50% Frappato organic
50% Nero d'Avola organic*

TRAINING SYSTEM

Guyot

AGE OF VINEYARD

15 years

YIELD PER HECTARE

60 Q.

VINIFICATION

10 days maceration with marcs and fermentation at controlled temperature

AGEING

*9 months in steel and
9 months in bottle*

ALCOHOL

13,5% vol.

SERVING TEMPERATURE

16° - 18°