

# Cerasuolo di Vittoria 2024

Cerasuolo di Vittoria DOCG

60% Nero d'Avola - 40% Frappato

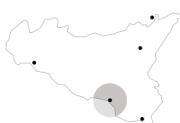


**FIRST VINTAGE**  
2001

**DISTRICT OF VINEYARD**  
Acate (RG)

**VINEYARDS**  
Dorilli - Mogli

**WINERY**  
Dorilli



**CERTIFIED**  
SOStain®;  
10.1 B



Our Cerasuolo di Vittoria is produced from the countryside around Dorilli, between the sea and the Iblean mountains, the area of Sicilian food par excellence. The name of the only Sicilian DOCG derives of 'cerasa', cherry in Sicilian dialect. The wine is produced from the indigenous varieties Nero d'Avola and Frappato. A unique wine, recognisable and unforgettable; aromas of cherry, strawberry and pomegranate, fruits of the particular soils and climate. Here the vines are cultivated according to the criteria of sustainability and organicity. A wine in the wake of an ancient tradition, but with a youthful manner like no other Sicilian red wine.

**TYPE OF SOIL:** the principal characteristic of the soils in the Cerasuolo di Vittoria area is the sandy texture; the soils consist mostly of loose red sand with a structure of small dimension, moderately deep. A tufa layer lies at about 90 cm, very important for the water holding capacity of the soil and thus for the water balance of the plants.

**ALTITUDE:** 70 - 80 metres above sea level

**YIELD PER HECTARE:** Nero d'Avola 65 quintal; Frappato 55 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system for Nero d'Avola and Guyot pruning for Frappato.

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and the SOStain® protocol; ground cover with beans, vetch and wild flowers to increase the organic substance and nitrogen content, to favour the vitality of the soil's microfauna; small quantities of sulphur and copper for plant health; phytophages deterred with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 10<sup>th</sup> - 25<sup>th</sup> September.

**VINIFICATION:** the grapes are gathered by hand and machine and transported to the winery in small trolleys. Once at the cantina, they are pressed and destemmed, then sent to stainless steel vats of 114 and 170 hl. The grapes are stirred three times a day with very short pumping – between 10 and 25 minutes – according to the phase of fermentation, giving due care to skins and fruit. Fermentation lasts for 7/8 days, with the temperature in the first phases held around 14/15 °C and then, when approaching its conclusion, refrigeration is suspended and the

final degrees of alcohol are achieved with temperatures between 24/25 °C. Once the fermentation has finished, the skins will have remained in contact with the wine for 13/15 days, and are then racked off. The malolactic fermentation occurs in the same vats, and once concluded, between December and January, and after the next racking of the malolactic the maturing begins, always in stainless steel vats of 114 and 170 hl.

**BOTTLING:** July 2025.

**ALCOHOL CONTENT:** 13% vol.

**TOTAL ACIDITY:** 5,35 g/l

**PH:** 3,53

**AGEING CAPACITY:** to drink at once or to keep for 6/8 years.

**BOTTLE SIZE:** 0,75 l; 1,5 l.

**WEIGHT OF BOTTLE:** 400 g

**CORK:** single-piece natural cork; DIAM®; NOMACORC®.

**TASTING NOTES:** Cerasuolo is extraordinarily recognizable to the nose, with a mosaic of red fruits and spices. Aromas of ripe pomegranate, strawberries, and red mulberries. The spicy soul recalls the Far East: sandalwood, coriander, and Sichuan peppercorn.

In the mouth, the wine reflects the olfactory perceptions, and we happily discover black pepper mixed with carob and sweet cherries. The 2024 vintage is quite smooth, with a very full-bodied and round finish with notes of mulberry.

**PAIRING:** If in season, perfect with a slice of seared tuna; always ideal with white meats and with dishes based on tomato sauce; its harmony with pizza or classic *pasta alla Norma* is surprising.

## NOTES ON THE VINTAGE - VITTORIA 2024

In the Southeast, accustomed to growing years with little rainfall, the gap was lessened when compared to previous years, with an early harvest of only 7 days and 20% less production. In Vittoria, Frappato interpreted the weather to perfection, gifting a varietal, very aromatic version, while Nero d'Avola--both in Vittoria and Noto--showed intense, if less opulent aromas than in other vintages.