

**FIRST VINTAGE**

1997

DISTRICT OF VINEYARD

Noto (SR)

VINEYARDS

Selected from
the Zuppardo and Agliastro
vineyards

WINERY

Buonivini

**CERTIFIED**

Organic Wine; SOStain®;

10.1 B



Santa Cecilia 2022

Noto DOC

100% Nero d'Avola

Santa Cecilia is our top-of-the-range wine, from the most important Sicilian variety; Nero d'Avola. The extensive research into finding the ideal place for making a great wine from this variety brought us to Noto, original territory of this variety, where DOC Noto reigns in the extreme south-east of Sicily. With its white lands and its antique vines, it has always been the epicentre of Nero d'Avola cultivation, from the 2021 harvest it is certified organic. Santa Cecilia is an expression of elegance, power, balance and exaltation of the unique aromas of Sicily; today it is the point of reference for red wines made from indigenous Sicilian grapes. Its name derives from that of our family – Planeta di Santa Cecilia.

TYPE OF SOIL: soils composed of lime marl, abundant structure of small-sized components; fine texture with light-coloured fragments of chalk.

ALTITUDE: 35 - 40metres above sea level

YIELD PER HECTARE: 80 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; ground cover of beans, vetch and wild flowers to augment organic material and nitrogen content, to favour the vitality of the soil's microfauna; plant health protection provided by sulphur and copper in very small quantities; attacks on phytophages with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: At the end of September.

VINIFICATION: grapes deriving from the vineyards of Nero d'Avola at Agliastro and Zuppardo are gathered by hand and immediately transported to the winery. Here they are pressed and destalked, and the crushed grapes are placed in stainless steel tanks where they begin alcoholic fermentation. The grapes are stirred three times a day with very short periods of pumping over – between 10 and 25 minutes – according to the phase of fermentation, so that the skins are disturbed as little as possible in order to enhance the complexity of the wine.

Fermentation lasts 7/8 days, with the temperature maintained around 14/15 °C during the early phases and when approaching its conclusion refrigeration is suspended and the final degrees of alcohol are reached at temperatures between 24/25 °C. When the

fermentation is complete the process continues with filling the tanks with wine from the same vine of origin, followed by a long maceration of 28/35 days with the skins still within the wine, finishing with racking off. Malolactic fermentation always takes place in stainless steel, at about 20/21 degrees, followed by decanting and eventually, between December and January, left to mature in French oak barrels.

MATURATION: 15% new wood, 28% second use wood, 28% third use wood, 29% fourth use wood for 14 months.

BOTTLING: July 2024.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,63 g/l

PH: 3,33

AGEING CAPACITY: to drink at once or age for 12/15 years.

BOTTLE SIZES: 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

WEIGHT OF BOTTLE: 500 g (0,75 l)

CORK: single-piece natural cork.

TASTING NOTES: Intense red with violet *nuances*. Balsamic, herbaceous and very different fruit notes on the nose. Opens with notes of Mediterranean scrub and scents of lamellaria piled up on Sicilian beaches. Red fruit hints of drunken cherries, overripe wild blackberries; citrus fruit hints of bergamot and bitter orange. Spicy hints of carob flour and incense. The ripe fruit on the palate blends well with the tannin of the wood in accompanying a tannin of dense but open texture calibrated to the structure of this wine with a complex and unmistakable personality.

PAIRING: A *vin de garde* which is not afraid of classic pairings. Red meat, though well matured and marbled; still better with more intense flavours like game, lamb and black pig or even sliced sausage.

NOTES ON THE VINTAGE - NOTO 2022

Winter was dry and there was abundant, blissful rainfall both in May and in September. Therefore, harvest was of surprisingly high quality thanks to the early use of irrigation and good canopy management. Production, unlike the other areas of Sicily, was 5-10% higher than the average. We were really surprised by the Nero d'Avola. We harvested much later than usual to have the right alcohol content, and the result was excellent: typicality, personality and originality. An almost perfect 2022 harvest in Noto.