



## Floramundi 2017

*A Cerasuolo di Vittoria D.O.C.G.; surprisingly fresh and soft red with a delicate flowery and spicy bouquet.*

**DENOMINATION:** Cerasuolo di Vittoria Docg

**GRAPES:** Nero d'Avola and Frappato

**PRODUCTION ZONE:** south-east Sicily, in the territory of Acate.

**TERRAINS & CLIMATE:** altitude 393-492 ft 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, with a wide variation between day and night temperatures.

**VINIFICATION:** fermentation in stainless steel with maceration on the skins for about 10 days at a temperature of 77°- 82°F. After malolactic fermentation, aging in tank for 8 months and then in bottle for at least 7 months.

**FOOD & WINE:** perfect to sip from a glass, it pairs with tasty first courses and grilled meat; try with pulled pork and meat dumplings. Excellent at 59-61°F: an unusual red, also perfect with red tuna steak, amberjack or important fish baked in the oven.

**ART LABEL:** 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 refined artistic label for a prestigious denomination: Cerasuolo di Vittoria D.O.C.G.

91  
pts



91  
pts

Wine Spectator

Discover Floramundi together with José Rallo

