

DONNAFUGATA®

Floramundi 2016



Collection Versatile with character: Structured wines that accompany you throughout the meal, versatile for food pairing

Floramundi 2016 is a refined Cerasuolo di Vittoria with a flowery soul. A red with intriguing aromatic depth, fresh and fleshy, it offers a fruity and flowery bouquet, pleasantly spicy.

DENOMINATION: CERASUOLO DI VITTORIA DOCG

GRAPES: Nero d'Avola and Frappato

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

TERRITORIES: 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, tending towards clayey; pH 7.7, total limestone 21%.

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 70-80 quintals/hectare.

VINTAGE 2016: 2016 was a vintage with less rainfall (200 mm) than average, but characterized by a normal climatic trend. Temperatures were normal, without excessive peaks, with a wide variation between day and night temperatures thanks to the "thermal breezes". The low rainfall and drier climate affected yields that were slightly lower than average. A sunny harvest, allowing for the production of very healthy grapes, perfectly ripe from an aromatic and phenolic point of view.

HARVESTING: the Frappato and Nero d'Avola were harvested during the second ten days of September.

VINIFICATION: fermentation in stainless steel with maceration on the skins for about 10 days at a temperature of 25°- 28° C (77- 82°F). After malolactic fermentation, aging in tank for 9 months and then in bottle for at least 3 months.

ANALYTICAL DATA: alcohol 13.30 % vol., total acidity: 5.2 g/l., pH: 3.41.

TASTING NOTES: brilliant *cerasa* (cherry in Sicilian), it offers an ample and fragrant bouquet with intense notes of red fruit (raspberries, strawberries and redcurrants) and pink flowers, combined with evident spicy scents of black pepper. The palate is fresh, fleshy and round, thanks to the soft tannins and pleasant persistence. A refined red with intriguing aromatic depth.

FOOD & WINE: perfect to sip by the glass, it pairs with tasty first courses and grilled meat. It is also perfect with red tuna steak, roasted amberjack or other fish baked in the oven. Try with gourmet pizzas. Serve in medium-size glasses, it can be uncorked at time of serving, excellent at 16°C.

LONGEVITY: 4- 5 years.

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: 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: Cerasuolo di Vittoria DOCG.

FIRST VINTAGE: 2016.