

Bell'Assai 2017

Collection Surprising wines: From the hidden corners of Sicily.

Bell'Assai, a single variety Frappato, Vittoria DOC, with great freshness and soft tannins. A fragrant red with intense floral notes and aromas of red fruits that amazes with its immediate pleasantness.



DENOMINATION: Vittoria DOC FRAPPATO Sicilia

GRAPES: 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.

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 (1,619 - 1,822 an acre); yields of 7.0 – 8.0 tons/hectare (2.8 - 3.2 t/acres)

VINTAGE 2017: In the 2017 vintage 496 mm of rainfall was recorded that corresponds to the average figure* for the territory (495 mm); however, temperatures were higher than the average, particularly between July and August. Thanks to the emergency irrigation and careful crop load management, healthy and perfectly ripe grapes were produced. The wines of this vintage are characterized by fragrant and ample aromas; fruity and flowery complemented by refined softness and persistence on the palate.

(*VINTAGE: in Vittoria/Acate we consider the period from October 1 to September 30; RAINFALL: average obtained from SIAS, (Sicilian Agrometeorological Service), the average is calculated in Acate from 2007).

HARVESTING: The climatic trend of the vintage resulted in ripening about 10 days earlier than usual; the harvest began of Frappato began on 5/9 and concluded on 7/9. Overall, there was a drop in production of about 10%.

VINIFICATION: fermentation in stainless steel with maceration on the skins for about 8-9 days at a temperature of 24-25°C (75,2- 77°F).

ANALYTICAL DATA: alcohol 13.47 % vol., total acidity: 5.4 g/l., pH: 3.60.

TASTING NOTES (03/05/2018): brilliant ruby red with violet reflections, Bell'Assai offers a fragrant bouquet with intense flowery notes of violets and roses combined with scents of fresh red fruit (strawberries and raspberries). In the mouth it surprises with its great freshness, a perfect harmony between aroma and taste, supported by soft tannins. A fragrant red that amazes with its immediate pleasantness.

LONGEVITY: 3-4 years.

FOOD & WINE: perfect to sip from a glass, it accompanies salumi and tasty fish dishes such as soups or guazzetti. Also excellent with tuna sushi. Serve in medium-size glasses, it can be uncorked at time of serving, excellent at 16°C (60°F).

WHEN YOU DESIRE: To explore unusual territories. To surprise others with original selections. To live emotions to tell.

DIALOGUE WITH ART: Bell'Assai is a girl with personality who offers to the sweet Sicilian breeze the fruits of the vineyards and the scents of the countryside. She represents the spirit of those enterprising families with the love for beauty which have always been animating the territory of Vittoria. An artistic label with which DonnaFugata wants to celebrate the love for the beautiful.

FIRST VINTAGE: 2016.