

Cerasuolo di Vittoria 2025

Cerasuolo di Vittoria DOCG

60% Nero d'Avola - 40% Frappato



FIRST VINTAGE
2001

DISTRICT OF VINEYARD
Acate (RG)

VINEYARDS
Dorilli - Mogli

WINERY
Dorilli



CERTIFIED
SOSain®;
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 SOSain® 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: 8th - 17th 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: June 2026.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,05 g/l

PH: 3,59

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®.

NOTES ON THE VINTAGE - VITTORIA 2025

A cool summer greatly benefited the vineyards of Vittoria, where we obtained healthy, balanced, ripe and fresh grapes: a harvest of great quality. The Frappati wines already show aromas rich in red fruit nuances; the Nero d'Avola wines are vibrant and slender, as they should be for this territory.