Dorilli 2024

Cerasuolo di Vittoria Classico DOCG

70% Nero d'Avola - 30% Frappato



Cerasuolo di Vittoria Classico Dorilli represents for us the quintessence of this noble wine. It is produced with careful selection from the vines which surround the beautiful and unique Dorilli estate, named for the nearby river Dirillo, legendary landing place of brave Aeneas. The wine has a fine and elegant character, fruit of the union between the noble Nero d'Avola and Frappato di Vittoria, Iblean vines par excellence, and lightly touched by its maturation in wood. This is a limited production, cultivated according to the criteria of sustainability and organicity, for those who love the small Italian denominations, witnesses of the uniqueness of our land and our history.

TYPE OF SOIL: the principal characteristic of soils of the Cerasuolo di Vittoria area is that of a sandy texture; the soils are mainly constituted of loose red sand with a structure of small dimension, moderately deep; at about 90cm lies a layer of tufa, very important for the water-holding capacity of the soil and thus for the water balance of the plants.
ALTITUDE: 80 metres above sea level.
YIELD PER HECTARE: Nero d'Avola 65 quintal; Frappato 55 quintal.
TRAINING SYSTEM: espalier with spurred cordon system of pruning.
PLANTING DENSITY: 5.050 plants per hectare
METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; ground cover with beans, vetch and wild plants to increase the organic material and nitrogen content to encourage the vitality of the soil's vitality; plant health is sustained with sulphur and copper in minimal quantities; phytophages are attacked with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.
HARVESTING PERIOD: from mid- to late September.

VINIFICATION: The grapes are gathered by hand and transported to the winery in small trolleys. Once at the winery they are destemmed and pressed, then sent to stainless steel tanks of 100 and 150 hl. 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, to prevent damage to the skins and fruit as much as possible. Once fermentation is complete, the skins remain in contact with the wine for 15/18 days, then are racked off. Malolactic fermentation occurs in the same tanks, and once complete – between December and January – maturation begins in oak barrels of 26 to 36 hl for 12 months.
MATURATION: oak barrels of 36 hl.
BOTTLING: October 2026.
ALCOHOL CONTENT: 12,5% vol.
TOTAL ACIDITY: 5,35 g/l
PH: 3,47
AGEING CAPACITY: allow aging for 5/10 years.
BOTTLE SIZE: 0,75 l
WEIGHT OF BOTTLE: 400 g
CORK: single-piece natural cork.

FIRST VINTAGE
2009

DISTRICT OF VINEYARD
Acate (RG)

VINEYARD
Dorilli

WINERY
Dorilli



CERTIFIED
Organic Wine; SOStain®;
10.1 B

NOTES ON THE VINTAGE - VITTORIA 2024
In the Southeast, accustomed to growing years with little rainfall, the gap was lessened when compared to previous years, with an early harvest of only 7 days and 20% less production. In Vittoria, Frappato interpreted the weather to perfection, gifting a varietal, very aromatic version, while Nero d'Avola--both in Vittoria and Noto--showed intense, if less opulent aromas than in other vintages.