

DAL 1697

SANTA TRESA

Cerasuolo di Vittoria DOCG

The yield for Cerasuolo di Vittoria is very restricted
just 5200 litres/ha, equal to only 6.933 bottles.

Significantly, this is one of the lowest yields in all the Italian DOCGs.

Grapes 60% Nero d'Avola - of which 15% is lightly dried on the vines, using the Appassimento method - and 40% Frappato.

Harvest We hand-pick each grape variety separately when the grapes are at the peak of maturity - the Nero d'Avola around the middle of September and the Frappato at the end of September. The grapes are very carefully put into small containers of 15kg.

Vinification After a very gentle destemming, the Nero d'Avola grapes are fermented in 30hl Slavonian oak botti, at about 18-24°C. The number of delestages and remontages is decided by tasting. Once fermentation is completed, the juice remains on its skins for around 15 days. After it has been separated from the skins, it is put back into oak botti, where malolactic fermentation occurs naturally. The Frappato is fermented in stainless steel tanks at a temperature of 18-20°C, cooler than for the Nero d'Avola in order to retain the fruity notes. After fermentation, the juice is left on the skins for 8-10 days, after which malolactic fermentation takes place.

Ageing Once the malolactic fermentation is completed, the wines are blended together to create the new Cerasuolo, the majority of which is aged in oak botti of between 30-60hl, with around 15% being aged in French oak barriques. Oak ageing lasts around one year.

Tasting notes A ruby red colour, with violet flecks. On the nose, there are notes of morello cherries, and caramel. The palate is mouth-filling, with excellent structure, soft tannins and a long finish.

To serve Cerasuolo is best served at 18-20°C. A very versatile wine, it goes well with light meat dishes, tuna and baked fish.



Santa Tresa boasts a long connection with Cerasuolo di Vittoria. In the 1950s, then under the ownership of Cavalier di Matteo, Santa Tresa was the one of two producers ever to make Cerasuolo di Vittoria and label as such.

CERASUOLO
DI VITTORIA
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ONLY DOCG



NERO
D'AVOLA



FRAPPATO



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The red dot represents Vittoria, the **centre of Sicily's melting pot of cultures**. Each layer of the shell signifies one of the many cultures featuring throughout Sicily's long history, which together form the incredible cultural melting pot of the island. Cerasuolo di Vittoria is the pure expression of Vittoria's unique terroir.



-  Vittoria, Ragusa, Italia
-  Incontro di culture
-  The Kingdom of Sicily
- 
-  Bourbon Sicily
- 
-  Norman Sicily
- 
-  Roman Sicily
- 
-  Greek Sicily
- 