



Located in Valledolmo, Sicily, Castellucci Miano winery stands out for its dedication to the unique heritage of its vineyards, dating back to 1570. Spanning 75 hectares, the winery practices sustainable and organic agriculture, preserving the region's viticultural history, including 40-year-old bush vineyards nestled among fruit and olive trees. Emphasizing mountain viticulture, they combine tradition and sustainable practices, reflecting the authenticity of their territory.

Region & Classification

|country| Italy
|region| Sicilia
|sub-region| Valledolmo
|classification| IGP

Wine Data

|varietal(s)| Frappato 100%
|alcohol| 13.5%
|acidity| 5.8 g/l
|residual sugar| 0.1 g/l

Terroir & Cultivation

|soil| sandy clay, limestone
|exposure| south-southwest
|elevation| 500-900m
|farming practices| organic & sustainable farming practices; guyot vine training system
|harvesting| hand harvested in October
|age of vines| 30-40 years
|vineyard size| 4 hectares



Vinification & Aging

|maceration| 7-10 day maceration with daily pump overs
|fermentation| fermented at a controlled temperature with native yeasts followed by malolactic fermentation
|aging| Aged in stainless steel for 6 months, then followed by an additional 3 months of bottle aging
|production| 6,700 bottles

