

WINERY LOCATION: Acate, Sicilia, Italy

GRAPES: 100% Grillo

DESIGNATION: Sicilia DOC Grillo

VINEYARD SOURCES: Estate of Valle dell' Acate

SOIL: Sandy clay yellow soil near the coast that

imparts on the wine freshness.

FERMENTATION + AGING: Aged in stainless steel for four months followed by four months of bottled

aging. **ANNUAL PRODUCTION:** 25,600 bottles each

vintage

ADDITIONAL TECHNICAL INFORMATION:

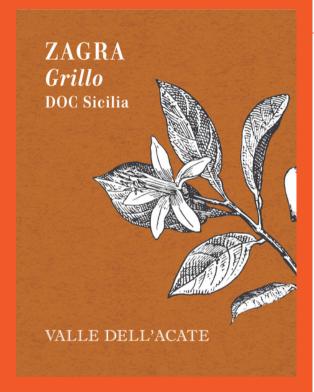
Sulfites (ppm): Below 90 ppm Filtration agents: Light Filtration

Stabilization agents: None Yeast utilized: Native yeasts











WINERY LOCATION: Acate, Sicilia, Italy

GRAPES: 100% Frappato

DESIGNATION: Sicilia DOC Frappato

VINEYARD SOURCES: Estate of Valle dell' Acate

AGE OF VINES: 30 yrs old

SOIL: Black soil with white pebbles

FERMENTATION + AGING: Aged in stainless steel for six months followed by three months of bottled aging.

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm Filtration agents: Light Filtration Stabilization agents: None Yeast utilized: Native yeasts



ORGANIC



IL FRAPPATO Vittoria Frappato DOG Sicilia



VALLE DELL'ACATE
Vignaioli dal 1870



WINERY LOCATION: Acate, Sicilia, Italy

GRAPES: 100% Nero D'Avola

DESIGNATION: Sicilia DOC Nero D'Avola

VINEYARD SOURCES: Estate of Valle Dell' Acate

VINEYARD ALTITUDE: 120 meters above sea level

AGE OF VINES: 20-25 years old

SOIL: Black soil

SKIN MACERATION TIME: Up to one week

FERMENTATION + AGING: Aged wood and stainless steel followed by 9-12 months of bottle aging.

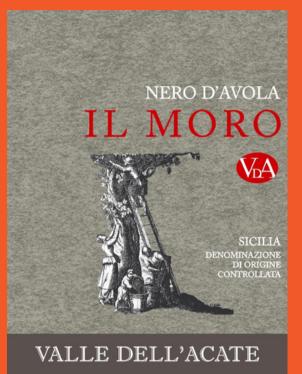
ADDITIONAL TECHNICAL INFORMATION:

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SUSTAINABLE







WINERY LOCATION: Acate, Sicilia, Italy

GRAPES: 60% Nero d'Avola; 40% Frappato

DESIGNATION: D.O.C.G. Cerasuolo di Vittoria

"Classico"

VINEYARD SOURCES: Estate of Valle Dell' Acate

AGE OF VINES: Vines range from 10-25 years old

SOIL: Red soil

SKIN MACERATION TIME: Frappato is macerated up to 5 days while Nero d' Avola is macerated up to 12 days

FERMENTATION + AGING: Barrels and tonneaux for 12 months, bottle-aged for at least 9 months

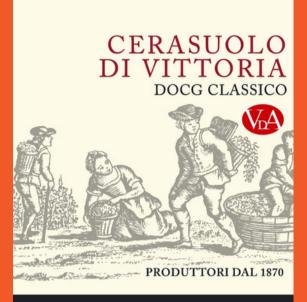
ADDITIONAL TECHNICAL INFORMATION:

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SUSTAINABLE





VALLE DELL'ACATE