

I love how the **Alicante** is influenced by the unique microclimate in Menfi, where the sea brine enhances the grapes' fruity flavors and underlines their natural acidity, enriching the complex wine's personality with a special saline touch.



Ciātu

Alicante Menfi DOC 2018

WHY CIÀTU?

In the Sicilian language **Ciātu** is the act of breathing and the air that keeps us alive, but it also means love, passion, desire.

WHAT DOES IT TASTE LIKE?

Unrefined and unfiltered, **Ciātu** is an inky and impenetrable red wine with a seamless presentation of dark fruit aromas. It has a sour point of blackberry that stands out against exotic layers of fine herbs, spices and sea brine. Its captivating palate is juicy and fresh, with smooth silky tannins, a well-integrated acidity and a long finish.

HOW IS IT MADE?

Grapes are handpicked at the end of August. The wine ferments spontaneously with the skins for 15 days in one neutral Slavonian oak tank, with manual punching downs. After malolactic, the wine refines for further 6 months in the same oak tank and for one year in bottles. It can age for 5-7 years, acquiring complexity and finesse.

HOW TO PAIR IT?

Try **Ciātu** with roasted red meats and spicy dishes, or with big steamed Mediterranean red fishes in a couscous soup. It is also a delicious companion to medium-aged cheeses.

GRAPES

100% Alicante, a Spanish grape introduced in Sicily about the XV-XVI century. Grown in several Mediterranean regions, it is known under different names such as Garnacha, Grenache and Cannonau.

SOIL

Alluvial clay soil with sandy components, medium texture, good fertility.

DATA

Total production: 4.000 btls
Alcohol content: 13.5%
Residual sugar: 3.0 g/l
Total acidity: 6.81 g/l
Total SO₂: 34 mg/l



CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine