



Sabuci

CERASUOLO DI VITTORIA CLASSICO DOCG

Sabuci is the name of the contrada or hamlet where Cortese has been situated since 1930. It is an **historical area**, perfectly suited to the production of Cerasuolo di Vittoria, which is the reason why we have given the name “Sabuci” to this wine. The area around Cortese, in the region of Vittoria, was strongly influenced by Greek culture and the very important ancient Greek site of Kamarina is located nearby. We have been **inspired by ancient Greek culture** in the way we have chosen to make our Cerasuolo di Vittoria Classico.

HARVEST

Sabuci is made with the best selection of grapes - **Nero d’Avola** (60%) and **Frappato** (40%). The grapes are carefully hand-harvested at the end of September and beginning of October. The grapes are put into small baskets and we lower the temperature to around 10 °C.

VINIFICATION

The two grape varieties are vinified separately, in different ways, but both according to tradition. The **Nero d’Avola** is fermented in open top barriques, enabling us to follow a really scrupulous process. We carry out *follatura* (immersion of the skins) by hand and extremely delicately. The **Frappato**, on the other hand, is fermented in 7 hl **terracotta amphorae**. Terracotta is an amazing material and has been used since ancient Greek times. Its natural porosity allows the ideal oxygen exchange during the fermentation process. At the same time it also allows the wine to remain in contact with the skins for an extended period of up to 12 months. The wines are blended together and are aged for six months in barriques and botti of various sizes. The wine remains in bottle for at least 3 months before being introduced to the market.

PRODUCTION

Sabuci has a very limited production of about 7.000 bottles per year.

TASTING NOTES

The wine is ruby red, with flecks of garnet. The bouquet is fruit-driven, with aromas of cherries, pomegranate and fruits of the forest, plus cocoa, leather and caramel. The palate is elegant and complex. Hugely concentrated, the tannins are at the same time firm and persistent.