

FRAPPATO VIGNA BIDDINE SOTTANA

Vino di Contrada

Vittoria DOC Frappato



Grape variety: 100% Frappato

Classification: Vigna Biddine Sottana

Vineyard: 1.88 ha

Appellation: Vittoria DOC Frappato

Produced in: Contrada Biddine Soprana, Acate (RG), Eastern Sicily

Type of soil: 3 of 7 soils. Black soil with white pebbles

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare in plot 20

Harvest period: September

Aging process: steel for 8 months and almost 10 months in bottle

Color: deep ruby red and purple reflections

Aroma: complex and rich in hints of red fruits, ripe blackberries and raspberries, rose flowers.

Flavor: fresh, aromatic and structured, small red fruits and jam notes emerge in the aftertaste, closing with the right tannicity and long persistence.

Best paired with: aperitifs based on fresh and mature cheeses, cured meats, marinated and tataki Sicilian red tuna, swordfish roll.

Serve at: 16°- 17°C (60°-63° F)

Note

Biddine is the historical name given to the district where Frappato is produced. Today's name is Biddini. The vineyard is small and preserves the oldest Frappato plants on the estate.

VALLE DELL'ACATE

press@valledellacate.it

TANÉ

Vittoria DOC Nero d'Avola



Grape variety: Nero d'Avola

Appellation: Vittoria DOC Nero d'Avola

Produced in: Contrada Biddine Soprana, Acate (RG) – Eastern Sicily

Type of soil: 7 of 7 soils. Ochre soil

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: October

Ageing and refinement: 10-12 months in French oak barrels and bottle ageing for at least 12-14 months

Color: deep ruby red

Aroma: full-bodied and complex, ripe red and black fruits, vanilla, spices, chocolate, mahogany.

Flavor: full bodies, with round soft tannins and a long-lasting finish.

Best paired with: red meats, roasted game, stews, wild game meats, aged cheeses. Highly recommended with aged, 13-months DOP Ragusano cheese, Nebrodi provola cheese and pecorino.

Serve at: 16° – 18 °C (60° – 65° F).

Note

Tané means 'Gaetana' in Sicilian dialect.

VALLE DELL'ACATE

press@valledellacate.it

ZAGRA

Sicilia DOC Grillo



Grape variety: Grillo

Appellation: Sicilia D.O.C Grillo

Produced in: Contrada Biddine Soprana e Biddine Sottana, Acate (RG), Eastern Sicily

Type of soil: 1 of 7 soils. Yellow soil, sandy clay structure.

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: August

Aging process: steel vats and 4 months in bottle

Color: bright, straw-Colored yellow

Aroma: complex with distinctive aromas of white flowers and minerals.

Flavor: large, velvety but alive, with great structure and persistence boasting strong flavor and minerality.

Best paired with: seafood, fried fish and vegetables, tempura, vegetable caponata, marinades.

Serve at: 10°- 12°C (50°-54°F)

THYMBRA

Terre Siciliane IGT



Grape variety: Vermentino, with small quantities of Chardonnay and Moscato

Appellation: Terre Siciliane IGT

Produced in: Contrada Biddine Soprana e Biddine Sottana, Acate (RG), Eastern Sicily

Type of soil: 2 of 7 soils. White soil, very poor limestone structure but with good depth.

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: August

Aging process: steel vats and long bottle ageing

Color: bright straw yellow veined with gold and green

Aroma: complex and intense with hints of fruit, peach and citrus.

Flavor: soft, with a great structure with good sapidity and persistence. On the finish it gives a pleasant note of vanilla combined with delicate and very persistent fruity scents.

Best paired with: seafood, fried fish and vegetables, tempura, caponata, marinated vegetables.

Serve at: 10°- 12°C (50°-54°F)

VALLE DELL'ACATE

press@valledellacate.it

FIL D'ORO Metodo Ancestrale

Terre Siciliane IGT Frappato



Grape variety: 100% Frappato

Appellation: Terre Siciliane IGT Frappato

Produced in: Contrada Biddine Soprana e Biddine Sottana, Acate (RG), Eastern Sicily

Type of soil: 2 of 7 soils. Black soil with white pebbles.

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: first 10 days of September

Aging process: steel for 5 months and in bottle until maturation

Type: sparkling rosé

Color: soft pink

Aroma: fragrant and fresh, notes of raspberries and blackberries, spices.

Flavor: decisive, very lively and fresh, savoury and mineral with a citrus finish.

Best paired with: appetizers including fresh and aged cheeses, salamis, fried fish.

Serve at: 8°-10°C (46°-50° F)

Note

Ancestral is the ancient, completely natural winemaking method, which creates a slightly sparkling "pétillant", which enhances the aroma and fragrance of the Frappato, creating greater organoleptic complexity: elegant, bubbly and fresh.

The wine is partially fermented at a controlled temperature. Fermentation is blocked at a precise sugar content, which allows the natural resumption of fermentation after bottling, without the addition of sugars and yeasts.

VALLE DELL'ACATE

press@valledellacate.it

IL FRAPPATO

Vittoria DOC Frappato



Grape variety: 100% Frappato

Appellation: Vittoria DOC Frappato

Produced in: Contrada Biddine Soprana, Acate (RG), Eastern Sicily

Type of soil: 3 of 7 soils. Black soil with white pebbles

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: September

Aging process: steel for 6 months and in bottle until maturation

Color: very clear ruby red

Aroma: fragrant, fresh and overpowering, hints of red fruits, blueberries, raspberries and blackberries, violet flowers and sage.

Flavor: very vivacious and fresh, particularly aromatic because of red fruit and rosebuds, a dry pleasant and persistent finish.

Best paired with: appetizers including fresh and aged cheeses, salamis, Sicilian red tuna, fish soup, mullet, sushi and sashimi.

Serve at: 14°- 15°C (57°-59° F), slightly fresher than the usual temperature for red wines.

VALLE DELL'ACATE

press@valledellacate.it

IL MORO

Sicilia DOC Nero d'Avola



Grape variety: Nero d'Avola

Appellation: Sicilia DOC Nero d'Avola

Produced in: Contrada Biddine Soprana and Sottana, Acate (RG), Eastern Sicily

Type of soil: 5 of 7 soils. Black soil

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: September/October

Aging period: wood and steel vats and bottle-aged for at least 9-12 months

Color: brilliant ruby red with garnet reflections

Aroma: cherry and raspberry fruits and a spicy background, nicely balanced.

Flavor: full, warm and elegant, very persistent, with typically austere, but polite, tannins.

Best paired with: meat dishes, Nebrodi suckling pig, game meats and roasts, grilled meats and filets.

Highly recommended with aged DOP Ragusano cheese.

Serve at: 16°- 18° C (60°- 65° F)

VALLE DELL'ACATE

press@valledellacate.it

BDN CERASUOLO DI VITTORIA

Cerasuolo di Vittoria DOCG Classico



Grape Variety: Nero d'Avola 60%; Frappato 40%

Classification: Vigna di Biddine Soprana

Vineyard: Vigna dell'Altopiano di Biddine Soprana

Appellation: Cerasuolo di Vittoria DOCG Classico

Produced in: Contrada Biddine Soprana, plateau, Acate (RG) – Eastern Sicily

Type of soil: 4 of 7 soils. Dark red soil for Nero d'Avola and light red soil for Frappato

Agriculture: certified organic

Methods of growth: espaliers and cord, 5.000 plants/hectare

Harvest period: September/October

Aging process: barrels and tonneaux for 12 months, bottle-ageing for at least 9 months in accordance with the specifications for the Classico designation.

Color: intense cherry red

Aroma: ripe hints of red fruits, blackberries, raspberries and cherries, hints of spices including vanilla, licorice and cocoa.

Flavor: soft, full, velvety tannins, persistent and aromatic.

Best paired with: aged DOP Ragusano cheese, elaborated and spiced dishes like chicken curry, game pâté, lamb and rabbit.

Serve at: 16°- 18°C (60° - 65° F)

VALLE DELL'ACATE

press@valledellacate.it

BELLIFOLLI INSOLIA

Terre Siciliane IGT Insolia



Grape variety: 100% Insolia

Appellation: Terre Siciliane IGT Insolia

Produced in: Contrada Biddine Soprana and Sottana, Acate (RG), Eastern Sicily

Type of soil: medium mixture tending toward compact, fragments of calcareous stone

Agriculture: certified organic

Methods of growth: espaliers and cord, 4.500 plants/hectare

Harvest period: August

Aging period: steels vat for 4 months, bottle-aged for at least 2 months

Color: straw-colored yellow with greenish reflections.

Aroma: fresh, citrus fruits and jasmine.

Flavor: very fresh, with a good structure with lively acidity and particular persistence and pleasantness.

Best paired with: rosemary croutons, legume snacks, fried fish, ricotta mousse.

Serve at: 10°- 12°C (50° - 54° F)

BELLIFOLLI NERO D'AVOLA

Sicilia DOC Nero d'Avola



Grape variety: 100% Nero d'Avola

Appellation: Sicilia DOC Nero d'Avola

Produced in: Contrada Biddine Soprana and Sottana, Acate (RG), Eastern Sicily

Type of soil: medium mixture tending toward compact, fragments of calcareous stone black

Agriculture: certified organic

Methods of growth: espaliers and cord, 4.500 plants/hectare

Harvest period: late September

Aging period: steels vat for 4 months, bottle-aged for at least 3 months

Color: ruby red

Aroma: intense and fruity, small red fruits and spices including liquorice.

Flavor: fresh and velvety, harmonious with particularly inviting tannin.

Best paired with: simple meat dishes, grilled vegetable, meat tartare, medium-seasoned cheese.

Serve at: 15°- 17°C (59° - 63° F)

wine technical sheet



VALLE DELL'ACATE
press@valledellacate.it

BELLIFOLLI ROSSO DI SYRAH

Terre Siciliane IGT Syrah



Grape variety: Nero d'Avola, Syrah, Petit Verdot

Appellation: Terre Siciliane IGT Syrah

Produced in: Contrada Biddine Soprana and Sottana, Acate (R)
Eastern Sicily

Type of soil: medium mixture of black clay

Agriculture: certified organic

Methods of growth: espaliers and cord,
4.500/5.000 plants/hectare

Harvest period: late September

Aging period: steels vat for 4 months, bottle-aged for
at least 3 months

Color: ruby red intense with violet reflections.

Aroma: particularly fruity, intense with pleasant notes
of hay and aromatic herbs.

Flavor: rich, warm and velvety, persuasive, aromatic
and persistent.

Best paired with: barbecue, game pâté, tuna fish with
sesame, seasoned cheese.

Serve at: 15°- 17°C (59° - 63° F)

