



## Acamante Valdibella

**Perricone natural**

**Denominazione di Origine Controllata - D.O.C.**

**Organic farming certification ICEA**

### Grape varieties

Perricone 100%

Ancient black grapevine variety originally from western Sicily. Almost disappeared in the past, taken up and maintained by a few companies in Sicily including Valdibella which now continues with it exclusively. Very late variety, well suited to the region of provenance where it can reach optimal ripeness. Rich in tannins and with a typical and unmistakable spicy aroma. It owes its wealth to its richness in stilbenes, resveratrol and piceatanolo, which are compounds contained in grape skin. These compounds have a strong antioxidant action, and antiteratogena also active in reducing cardiovascular risk. The Perricone is particularly rich in these substances, clearly more than other varieties.

### Vineyards and Harvest

The vineyards where we produce the grapes dedicated to this wine follow the specification of the High Biodiversity. Within the company we observe measures to increase the biodiversity of the agro-ecosystem. Defensive treatments are minimal even with those substances allowed in organic cultivation. Irrigation is not practiced. Harvesting is manual using 15 kg boxes and is done from late September to early October.

### Winemaking

The grapes are vinified in a completely natural way. The fermentation is spontaneous thanks to the yeasts naturally present in the skins. No chemicals are added. Maceration process takes 10-12 days with manual pumping power. Only at the end of the fermentation process we add a small amount of sulphites in order not to exceed 40 mg / L total.

The wine is left for 6 months in new oak barrels and 6 other months in used oak barrels of 400 L.

### Tasting

This wine is a true expression of its territory without compromise, because of its richness in beneficial substances, its cultivation and natural vinification. Intense color, the aroma is very typical, spicy, pleasant to drink. Tannins are present and perceptible.



**Alcohol 13 %**





## Isolano Valdibella

**Catarratto Extra Lucido natural**  
**Denominazione di Origine Controllata - D.O.C.**  
**Organic farming certification ICEA**

### Grape varieties

100% Catarratto Extra Lucido

This is an ancient variety of white grapevine originally from western Sicily. It is a rustic variety, extremely naturally resistant to common diseases such as powdery mildew and late blight lives. Very suitable free head training. Being from the inland hills, at a minimum of 400 meters above sea level and in soils exposed to the north, make it a top-quality wine.

### Vineyards and Harvest

The vineyard is bush-trained, but not tied. The plant can thus develop in complete freedom.

The vineyard where the grapes for this wine are produced respects the specification of High Biodiversity. Within the farm measures to increase a bio-diverse agro-ecosystem are observed.

Defensive treatments are minimal even with those allowed in organic cultivation. Irrigation is not practised. Harvesting is manual using 15 kg boxes and it is done in late September.

### Winemaking

The grapes are vinified in a natural way. The fermentation is spontaneous thanks to the yeasts naturally present in the skins. No chemicals are added. The maceration process takes 10-12 days with manual pumping over. Only at the end of fermentation we add a small amount of sulphites in order not to exceed 15 mg / l for marketing.

### Tasting

The Catarratto Extra Lucido, grown in purity, is a true expression of its territory without any compromise. Its aroma recalls the fragrance we scent walking through the Mediterranean maquis in spring. It has good structure and minerality. It has also good acidity, with a finish which reminds us of the taste of almonds. The color is golden yellow.

**Alcohol 12 %**





## Respiro Valdibella

### Nero d'Avola

**Without added sulfites**  
**Denominazione di Origine Controllata - D.O.C.**  
**Organic farming, certification ICEA**

**Grape variety**  
100% Nero d'Avola

Vines of middle size, rather spread. This variety presents peels which contain a lot of polyphenols and constant acidity  
The vines and the grains are very small.  
Late variety, the sicilian climate is ideal for the ripening of these grapes.

#### **Vineyards and harvest**

We have selected a special vineyard for the production of wine without sulfites. These vineyards have a reduced vegetative activity, they are not irrigated and are planted on poor soil.

The grape is hand picked and placed in boxes of 15 kg. The harvest gets to the winery in a perfect state and is tipped immediately in the container to take off the main stem.

The grape harvest starts end of september and ends beginning of october.

#### **Wine making**

The grapes are turned to wine in stainless tanks for a period of soaking with the peels of 8-12 days.

After the malolactic process comes the phase of maturation which lasts around 8 months. There is no sulfites added. The presence of tannin very smooth allows a very early bottling. In march Respiro is bottled and to preserve the wine a wax cap is applied manually on each bottle.

#### **Tasting**

Nose: fruits des bois, redcurrant and raspberry

With a light and nice touch of balsamic

Tasting: an hearty wine, rather soft, acidity and tannin well present, refined and very pleasant.

**Alcohol 13.50 %**





## Makellon Valdibella

**Nero d' Avola - Perricone**

**Denominazione di Origine Controllata - D.O.C.**

**Organic farming, ICEA certification**

This biodynamic wine is produced with particularly selected grapes grown on the most suitable growing areas of the Valdibella farms. The vines are cultivated on clay-like, chalky soils where the subsoil is composed of basaltic rock.

**Grape varieties**

40% Perricone - Nero d'Avola 60 %

Ancient black grapevine variety, originally from Western Sicily.

Almost disappeared in the past, taken up and maintained by a few vine growers in Sicily including the cooperative of Valdibella, which now continues with it exclusively. Very late variety, well suited to the region of provenance where it can reach optimal ripeness. Rich in tannins and with a typical and unmistakable spicy aroma. The high quality is determined by its richness in stilbenes, resveratrol and piceatannolo, which are compounds contained in grape skin. These compounds have a strong antioxidant action, and antiteratogena also active in reducing cardiovascular risk. The Perricone is particularly rich in these substances, clearly more than other varieties.

**Vineyards and Harvest**

The vineyard where the grapes for this wine are produced respects the specification of High Biodiversity. Within the farm measures to increase a biodiverse agro-ecosystem are observed.

Defensive treatments are minimal even with those allowed in organic cultivation. Irrigation is not practiced. Harvesting is manual using 15 kg boxes and takes place in late September/beginning of October.

**Winemaking**

A characteristic of wines made only with Perricone grapes is that while the wine is young tannins may develop very strongly. In order to avoid this process the grapes are harvested when really ripe and the quantity of Perricone is reduced to 40 %. Harvesting is manual using small boxes for transport. The fermentation is spontaneous. Afterwards, the wine is filled into high-quality and new tonneaus (French oak, 200 years guaranteed). Further refining takes place during summer in barrels until the wine is bottled in October. The finished wine has soft and light tannins, which will continue to dissolve during the next 1 to 2 years. It will reach its peak in 2015 gaining in persistency and minerality.

**Tasting**

The wine is pomegranate-coloured with ruby/violet reflections. It has a complex and elegant nose, which begins with flower and coffee aromas while soft scents of vanilla, dark chocolate and orangettes follow...a festival for your palate! Refined and soft emotions.

**Alcohol 13 %**

