



Fabrizio Vella, Bianco Biologico, IGP, Sicily, Italy, 2024

Producer Profile

Fabrizio Vella is a passionate winemaker living and working in Sicily.

Proud of the island that he calls home he wanted to create a wine range that was personal to him, that reflected where he was from. Working with indigenous varieties of Cattaratto and Nero d'Avola he conjured four wines using an organic approach and careful winemaking to create wines that are fresh, exciting, moreish and true to their origin. A Sicilian wine through and through.

Viticulture

Harvested by hand, the yields are naturally restricted by the winds and climatic conditions on the island and average around 80 quintal per hectare. The vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. Wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with clean fruit flavours.

Winemaking

The first pressing is fermented in 50hl acacia wooden barrels. Soft pressed again, with a second fermentation in stainless steel for 14 days where malolactic fermentation takes places.

Tasting Note

This natural wine has a complex nose of citrus fruit, lemon zest and citrus blossoms along with hint of tropical fruits, herbs and sweet spices. Fresh, crisp and lovely minerality on the finish.

Food Matching

Chickpea soup, Sicilian pasta aciutta.



Product code: 3547

Technical Details

Varieties:

Cattaratto 100%



ABV: 12%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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