



Fabrizio Vella, Catarratto, IGP, Sicily, Italy, 2023

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

Using the best fruit in the vineyards, and less sulphur in the winemaking (and thus extra attention in the winery), the grapes are first very gently pressed and fermented in 50 hl acacia wood barrels for 24 hours. After maceration a second soft pressing of the grape and must. The second fermentation is in stainless steel at 16-20°C for 14 days, followed by malolactic fermentation.

Tasting Note

This natural wine packs a punchy nose of crisp apple aromas. Crunchy green apple and a bit of lime lead on the palate which is rich in texture and a lemon drizzle cake finish.

Food Matching

Traditional Sicilian pasta Asciutta



Product code: 3440

Technical Details

Varieties:

Catarratto 100%



ABV: 13.5%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 24 Hours

Type: Acacia

% wine oaked: 100

% new oak: None

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