



# Fabrizio Vella, Rosso Biologico, IGT, 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. Yields are naturally limited by the winds and climatic conditions on the island and average around 80 quintal per hectare. Vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. The average age of the vineyards are 7 years old. Wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with no jammy, baked flavours.

## Winemaking

Fermented in wooden barrels, 70% crushed and 30% the whole bunches. A temperature controlled fermentation to reach 28°C. A natural fermentation without the addition of yeast, which takes around 10 days, then the malolactic ferment starts with skin contact for 1 month. Aged in neutral oak for 8 months.

## Tasting Note

A natural wine with a complex nose, which is spicy and packed full of punchy liquorice, chocolate, and dark fruits. Crisp, pleasant and persistent in the mouth.

## Food Matching

Steak, game and hard cheeses.



Product code: 3548

## Technical Details

### Varieties:

Nero d'Avola 100%



**ABV:** 12.5%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 8 Months

**% wine oaked:** 100

**% new oak:** None

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