

WINE TECHNICAL SHEET

ZAGRA - GRILLO

Produced in: C.da Bidini- Acate (RG) – Eastern Sicily

Soil type: Yellow Soil

Appellation: Sicilia DOC Grillo

Grape variety: Grillo

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

Production per hectare: 6.000 kg

Harvest period: late August

Aging process: steel vats for 4 months and bottle-aged for 4 months

Alcohol level: 13,00% vol.

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)



WINE TECHNICAL SHEET

IL FRAPPATO

Produced in: C.da Bidini - Acate (Rg) – Eastern Sicily

Soil type: Black soil with white pebbles

Appellation: Vittoria D.O.C. Frappato

Grape variety: 100% Frappato

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

Production per hectare: 6.800 kg

Harvest period: mid-September

Aging period: steel vats for 6 months, bottle-aged for at least 3 months

Alcohol level: 13,00%

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 reds.



WINE TECHNICAL SHEET

FRAPPATO VIGNA BIDDINE SOTTANA

Classification: Vigna Biddine Sottana, Vittoria D.O.C. Frappato

Production area: Contrada Biddine Sottana, Acate (RG) - Eastern Sicily

Soil type: Black soil with white pebbles rich in silt

Grape variety: 100% Frappato

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

Production per hectare: 5.000 kg

Harvest period: last week of September

Aging period: steel vats for 5 months, bottle-aged for at least 3 months

Alcohol level: 13,50 %

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, preserves the oldest Frappato plants on the estate and was espaliered in 2000.



WINE TECHNICAL SHEET

CERASUOLO DI VITTORIA D.O.C.G. CLASSICO

Produced in: C.da Bidini - Acate (Rg) – Eastern Sicily

Soil type: Red soil

Appellation: D.O.C.G. Cerasuolo di Vittoria “Classico”

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

Methods of growth: espaliers and cord, approx. 5.000 plants/hectares

Production per hectare: 6.700 kg

Harvest period: the first half of September

Aging period: barrels and tonneaux for 12 months, bottle-aged for at least 9 months

Ten. Alc.: 13,50%

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, complicated and spiced dishes like chicken curry, game pâté, lamb and rabbit.

Serve at: 16°- 18°C (60° - 65° F)



WINE TECHNICAL SHEET

IRI DA IRI CERASUOLO DI VITTORIA DOCG CLASSICO 2014

<p>Produced in: C.da Bidini, Acate (RG) – Eastern Sicily</p> <p>Vineyard: the high plateau of Biddine Soprano</p> <p>Type of terrain: reddish-orange soil</p> <p>Category: DOCG Cerasuolo di Vittoria “Classico” (controlled appellation)</p> <p>Grape variety: Nero d'Avola 60%, Frappato 40%</p> <p>Methods of growth: espaliers, cordon de Royat, approximately 2000 wines per acre</p> <p>Production per hectare: 2.4 tons of grapes</p> <p>Harvest period: 10th-13th September 2013</p> <p>Fermentation: after a selection of the finest bunches, the grapes were destemmed and pressed, and the must fermented on its skins for a period of approximately ten days.</p> <p>Aging period: the wine was run off its skins into 130-gallon oak puncheons where it aged for 36 months and was then given a further 18 months of bottle aging before commercial release</p> <p>Alcohol level: 13,50%</p> <p>Color: a brilliant cherry red with garnet highlights</p> <p>Aroma: notes of red fruits, ripe cherries, spice, vanilla, liquorice, and dark chocolate.</p> <p>Flavor: full and supple, dense tannins, present and velvety, a complex aromatic finish, persistent and highly pleasurable.</p> <p>Serve at: 17° - 18 °C (64° - 65° F).</p>	
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The winter and spring were marked by abundant rainfall which favored an important growth of canopy vegetation and a regular and balanced cycle of vine growth and development. The summer was dry but with average temperatures which were lower than usual and picking began a week later than usual. The grapes, on the whole, were very healthy and with a proper balance of sugar and acidity in the white grapes and perfectly healthy in terms of sugar and physiological ripeness in the case of the red grapes.



WINE TECHNICAL SHEET
IL MORO – NERO D'AVOLA

Produced in: C.da Bidini - Acate (Rg) – Eastern Sicily

Soil type: Black soil

Appellation: Sicilia D.O.C. Nero d'Avola

Grape variety: 100% Nero d'Avola

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

Production per hectare: 5.800 kg

Harvest period: the second half of September

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

Ten. Alc.: 13,50%

Color: intense ruby red

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)



WINE TECHNICAL SHEET

TANÉ – NERO D'AVOLA

Produced in: C.da Bidini, Acate (RG) – Eastern Sicily

Soil type: Ochre soil

Appellation: Vittoria DOC Nero d'Avola

Grape variety: Nero d'Avola

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

Production per hectare: 4.600 kg

Harvest period: October

Aging period: 10-12 months in new French barriques,
bottle-aged for 12-14 months

Alcohol level: 14,50%

Color: deep ruby red

Aroma: full-bodies 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: The name “Tané” means “Gaetana” in Sicilian dialect.



BELLI BELLI BELLI

[SICILIAN] "CRAZY BEAUTIFUL"

WHAT

A WINE TO CELEBRATE THE BEAUTY IN EVERY DAY LIFE.

"CRAZY BEAUTIFUL" - BECAUSE NOWHERE EMBODIES THIS SPIRIT MORE THAN SICILY.



WHO

BELLIFOLLI IS A NEW PROJECT, CREATED WITH A YOUNG PASSIONATE WINEMAKER, BOLDLY LOOKING FORWARD TO CAPTURE A FRESHER AND MORE MODERN INTERPRETATION OF SICILY'S NATIVE GRAPES WHILE RESPECTING THE HERITAGE OF ONE OF ITALY'S MOST UNIQUE WINESCAPE.

WHERE

THE SUSTAINABLY-FARMED VINEYARDS ARE LOCATED NEAR ACATE AND CHIARAMONTE GULFI, TWO LITTLE TOWNS IN THE RAGUSA PROVINCE, ON THE EDGE OF SOUTH-EASTERN SICILY.

SOILS ARE TYPICALLY RED AND YELLOW CLAY AND MARL.



BELLI
LIO

BELLI
LIO

BELLI
LIO

BIANCO

INSOLIA, ZIBIBBO,
FIANO DI MENFI



VIBE

GRAPEFRUIT
CITRUS FLOWER
MINERALITY

STATS

100% STAINLESS STEEL
CRISP + FRESH
SUSTAINABLY GROWN

ROSATO

FRAPPATO
limited



VIBE

POMEGRANATE
CITRUS ZEST
RHUBARB

STATS

100% STAINLESS STEEL
FLIRTY + ZIPPY
SUSTAINABLY GROWN

ROSSO

NERO D'AVOLA



VIBE

PLUMS
BLACK CHERRY
CHILI

STATS

100% STAINLESS STEEL
SMOOTH + FUN
SUSTAINABLY GROWN