

BELLIFOLLI

WINE TECHNICAL SHEET

INSOLIA

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

Appellation: Sicilia DOC

Soil typology: medium mixture tending toward compact, fragments of calcareous stone

Grape variety: 100% Insolia

Methods of growth: espaliers and cord, 4.500 plants/hectare

Production per hectare: 9.000 kg

Harvest period: the second half of August

Aging period: steels vat for 4 months, bottle-aged for at least 2 months

Alcohol level: 12,50%

Color: straw-colored yellow with greenish reflections.

Aroma: fresh, citrus fruits and jasmine.

Flavor: very fresh, with a good structure with lively acidity and particular persistence and pleasantness.

Best paired with: fish tapas, olives, legumes mousse, canapé with rosemary.

Serve at: 10° - 12°C (50° - 54° F)



BELLIFOLLI

WINE TECHNICAL SHEET

ROSATO DI FRAPPATO

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

Appellation: I.G.T. Terre Siciliane Rosato Frappato

Soil typology: black clay rich in skeletal matter and silica, with the presence of white pebbles

Grape variety: Frappato

Methods of growth: counter-espalier, spurred cordon,
5,000 plants/ha

Production per hectare: 8.000 kg

Harvest period: end of August/early September

Aging period: in steel for 4 months and in bottle for 2 months

Alcohol level: 12,00%

Color: soft and brilliant coral pink.

Aroma: delicate, pleasantly fruity with notes of rose and pomegranate that blend with those of small red fruits creating an unmistakable aromatic intensity.

Flavor: elegant, fresh and savory, rich in aromas of small red fruits.

Best paired with: ideal with fish or delicately flavored dishes, shellfish, fresh cheeses, excellent as an aperitif.

Serve at: 10°- 12°C



BELLIFOLLI

WINE TECHNICAL SHEET

NERO D'AVOLA

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

Appellation: Sicilia DOC

Soil typology: medium mixture tending toward compact, fragments of calcareous stone black

Grape variety: 100% Nero d'Avola

Methods of growth: espaliers and cord, 4.500 plants/hectare

Production per hectare: 9.000 kg

Harvest period: the second half of September

Aging period: steels vat for 4 months, bottle-aged for at least 3 months

Alcohol level: 13,00%

Color: ruby red

Aroma: intense and fruity, small red fruits and spices including liquorice.

Flavor: fresh and velvety, harmonious with particularly inviting tannin.

Best paired with: simple meat dishes, grilled vegetable, meat tartare, medium-seasoned cheese.

Serve at: 15° - 17°C (59° - 63° F)



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

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

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
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.



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 SHEETS

IRI DA IRI CERASUOLO DI VITTORIA DOCG CLASSICO 2013

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

Vineyard: the high plateau of Biddine Soprano

Type of terrain: reddish-orange soil

Category: DOCG Cerasuolo di Vittoria “Classico” (controlled appellation)

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

Methods of growth: espaliers, cordon de Royat, approximately 2000 wines per acre

Production per hectare: 2.4 tons of grapes

Harvest period: 10th-13th September 2013

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.

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

Alcohol level: 13,50%

Color: a brilliant cherry red with garnet highlights

Aroma: notes of red fruits, ripe cherries, spice, vanilla, liquorice, and dark chocolate.

Flavor: full and supple, dense tannins, present and velvety, a complex aromatic finish, persistent and highly pleasurable.

Serve at: 17° - 18 °C (64° - 65° F).



The growing season was characterized by a mild winter with a certain well distributed rainfall and a spring whose weather was favorable to the growth and development of the vegetation. The vintage was positive both in terms of quantity and of quality, and wines of an interesting aromatic personality were produced. Due to the mild climate, the harvesting of the crop proceeded slowly with a picking, gradually, of perfectly ripe grapes.