

Arianna Occhipinti

Wines



I.G.T "SP 68" Bianco



D.O.C Sicilia-Vittoria "SP 68" Rosso

Soil: Red sand with chalk subsoil

Grapes: Frappato and Nero D'Avola

Training System: Guyot

Age of Vines: 10 years.

Altitude: 280 meters

Vinification: 30 days of skin maceration. Aged six months in stainless steel vats, 1 month in bottle. Unfiltered.



I.G.T Sicilia "Il Frappato"

Soil: Red sand with chalk subsoil

Grapes: Frappato

Training System: Guyot, albarello

Age of Vines: 55 years

Altitude: 270 meters

Vinification: 50 days of skin maceration. Aged 14 months in 25hl Slovenian Oak barrels, 2 months in bottle. Unfiltered.



I.G.T Sicilia "Nero D'Avola"

Soil: chalky sand

Grapes: Nero D'Avola

Training System: Albarello

Age of Vines: 35 years

Altitude: 270 meters

Vinification: 40 days of skin maceration. Aged 16 months in 25hl Slovenian Oak barrels, 6 months in bottle. Unfiltered.



D.O.C.G Cerasuolo di Vittoria "Grotte Alte"

Soil: chalky sand

Grapes: Frappato and Nero D'Avola

Training System: Guyot, albarello

Age of Vines: 40 years

Altitude: 270 meters

Vinification: 40 days of skin maceration. Aged 4 years in 25hl Slovenian Oak barrels, 6 months in bottle. Unfiltered.