# **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

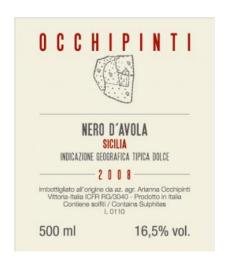
**Grapes**: Frappato

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.