

# 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, albarellino

**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.