

Tami

Tami by Arianna Occhipinti and friends.



Hanging out with Arianna Occhipinti in the Tami retail store. Photo by Lauren Feldman.

Profile

The first manifestation of Tami came in the form of a quirky retail store in Siracusa founded by Arianna Occhipinti and longtime friend Francesco. Combining Francesco's background in design and architecture with Arianna's desire to open a wine shop, the store carries books, gadgets, knick knacks and of course many choice bottles!

In 2009, Tami became also became a wine label. Arianna explains:

"The Tami project was an idea that came to me a few years ago, and that was to prove that it's possible to make good, simple, natural wine in Sicily. Tami is something I've started with some friends who own vineyards in Contrada, a district close to mine. Three years ago, we agreed we would convert their vineyards to organic viticulture. In 2009, we made the first "all grape" vinification. The goal was to take good grapes and make a simple, every day wine. There is a white, and two reds.

The vineyards are about 10 years old. The wine is made with a short maceration (1 week) and then

six months in stainless steel. We do filter it because it's very young. A big part of this project is also to give younger people an opportunity to try something simple but delicious, something that can introduce them to the pleasures of wine."

Wines

Wino bianco fruttato con note speziate, ottenuto da uve Grillo. Ideale per accompagnare piatti a base di pesce, risotti e formaggi. Servire ad una temperatura di circa 10°C.

A fruity white wine with hints of spice, made from the Grillo variety. Ideal with seafood, fish dishes, risotto and cheese. Serve at a temperature of around 10 to 10°F.

■ 12,5 % vol
■ e 750 ml

contiene uva
contiene uva

Impiegato nel 2010 in un Chianti 100% Rosso
Sole. Servire ad una temperatura di 10°C.

TAMI

GRILLO
2010

SIICIA I INDICAZIONE GEOGRAFICA TIPICA

VdT "Grillo"

Grape: Grillo

Age of Vines: 10+

Vinification: Direct press, then fermented and aged in stainless steel for 6 months.

Wino rosso rubino fruttato con note speziate, ottenuto da uve Nero d'Avola. Ideale con carni rosse, secondi cotti e formaggi a base di magro. Servire a una temperatura di 16°C.

Wine of Avola based red, with fruity notes and indications of spice. Ideal with red meats, meat dishes and cheese. Serve at a temperature of 16°C.

■ 13 % vol
■ e 750 ml

contiene uva
contiene uva

Impiegato nel 2009 in un Chianti 100% Rosso
Sole. Servire ad una temperatura di 16°C.

TAMI

NERO
D'AVOLA
2009

SIICIA I INDICAZIONE GEOGRAFICA TIPICA

VdT "Nero D'Avola"

Grape: Nero D'Avola

Age of Vines: 10+

Vinification: One week maceration on skins. Fermented and aged in stainless steel for 6 months.

Wino rosso scuro fruttato dal grillo. Prodotto ottenuto da uve Frappato. Ideale con piatti di carne, risotti e formaggi. Servire ad una temperatura di circa 14°C.

Frappato based, aromatic red with notes of cherry. Ideal for seafood, risotto and cheese. Serve at a temperature of around 14°C.

■ 13 % vol
■ e 750 ml

contiene uva
contiene uva

Impiegato nel 2009 in un Chianti 100% Rosso
Sole. Servire ad una temperatura di 14°C.

TAMI

FRAPPATO
2009

SIICIA I INDICAZIONE GEOGRAFICA TIPICA

VdT "Frappato"

Grape: Frappato

Age of Vines: 10+

Vinification: One week maceration on skins. Fermented and aged in stainless steel for 6 months.