

**Tami**

**Tami by Arianna Occhipinti and Friends.**



Arianna Occhipinti and Salvatore.

# 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. Strada con un periodo di parti a base di pasta, frutta e formaggio. Servire ad una temperatura di circa 10°C.

A frilly white wine with notes of pasta, made with 100% Grillo grapes. Ideal with appetizers, fish dishes, pasta and cheese. Serve at a temperature of around 10°C.

- 12,5% vol
- e 750 ml
- contiene uva
- contiene uva
- contiene uva 100% in Classe 13.000 Siracusa. Servire ad una temperatura di 10°C.

TAMI  
GRILLO  
2010  
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## 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. Strada con uva pasta, frutta e formaggio. Servire ad una temperatura di 10°C.

Red wine of Avola-based red, with spicy notes and undertones of pasta. Ideal with appetizers, fish and seafood dishes. Serve at a temperature of 10°C.

- 13% vol
- e 750 ml
- contiene uva
- contiene uva
- contiene uva 100% in Classe 13.000 Siracusa. Servire ad una temperatura di 10°C.

TAMI  
NERO  
D'AVOLA  
2009  
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## 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 rubino fruttato con note speziate, ottenuto da uve Frappato. Strada con uva pasta, frutta e formaggio. Servire ad una temperatura di circa 10°C.

Frappato based, aromatic red with notes of pasta. Ideal for appetizers, fish and seafood. Serve at a temperature of about 10°C.

- 13% vol
- e 750 ml
- contiene uva
- contiene uva
- contiene uva 100% in Classe 13.000 Siracusa. Servire ad una temperatura di 10°C.

TAMI  
FRAPPATO  
2009  
SICILIA | 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.