

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

Imbottigliamento 2010 in un Chateau 12.500 litri
Sicilia, Italia - I.C. 0000001 - I.C. 0000001

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 per accompagnare carni, secondi cotti e formaggi a base di magro. Servire a una temperatura di 16°C.

Wine of Avola variety 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

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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, ottenuto in parallelo di uve. Ideale anche con pesce. Servire ad una temperatura di circa 10°C.

Frappato rosso, aromatico, nel quale si riconosce il frutto. Ideale per accompagnare, ad esempio, il pesce. Servire ad una temperatura di circa 10°C.

- 13 % vol
- e 750 ml
- contiene uva
- contiene uva

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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.