

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 1 settimana di macerazione in acciaio inox a 12°C. Servire a una temperatura di circa 10°C.

A frilly white wine with notes of spice, made from 100% Grillo grapes. Strada with a maceration of 1 week in stainless steel. Serve at a temperature of around 10°C.

- 12,5% vol
- e 750 ml
- contiene uva
- contiene uva
- contiene uva 100% in acciaio inox a 12°C. Servire a una temperatura di circa 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. Strada con un periodo di 1 settimana di macerazione in acciaio inox a 12°C. Servire a una temperatura di circa 12°C.

Red wine of Avola-based red, with frilly notes and undertones of spice. Strada with one week, maceration in stainless steel. Serve at a temperature of 12°C.

- 13% vol
- e 750 ml
- contiene uva
- contiene uva
- contiene uva 100% in acciaio inox a 12°C. Servire a una temperatura di circa 12°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 rubino fruttato con note speziate, ottenuto da uve Frappato. Strada con un periodo di 1 settimana di macerazione in acciaio inox a 12°C. Servire a una temperatura di circa 12°C.

Frappato-based, aromatic red with accents of spice. Strada for one week, maceration in stainless steel. Serve at a temperature of about 12°C.

- 13% vol
- e 750 ml
- contiene uva
- contiene uva
- contiene uva 100% in acciaio inox a 12°C. Servire a una temperatura di circa 12°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.