

Grape varieties

Nero d'Avola and Frappato

Origin

Italy, Sicily, Ragusa, Vittoria

Soil

clayey-calcareous at 280 m altitude

Vinification15 days maceration with their skins, alcoholic fermentation
with native yeasts**Ageing**

6 months in DAI, plus 1 month in bottle, bottled unfiltered

Characteristics

Red, Biodynamic, Still, Fruity and juicy

Properties

Alcohol: 12,69 %, Ph: 3,40, SO2: 36, Residual sugar: 1,2 g/l

Also appears in:

Price: 20 - 50€



OCCHIPINTI SP68 TINTO

ARIANNA OCCHIPINTI, Ragusa, Vittoria

2025 29001 75 CL

2024 29001 75 CL

2024 29001 MAGNUM

2023 29001 MAGNUM