

Donnafugata,  
`Bell'Assai` Frappato di Vittoria 2022  
Vittoria, Sicily, Italy



DONNAFUGATA®



Grape Varieties	<b>100% Frappato</b>
Winemaker	<b>Antonio Rallo, Antonino Santoro and Pietro Russo</b>
Closure	<b>Synthetic Cork</b>
ABV	<b>13%</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

## VINEYARDS

The vineyards for this wine are located in Acate, in south-east Sicily, at an altitude of 120-150 metres above sea level. The gently sloping terrains have sandy soils with a substratum of calcareous tuff and clay. The climate is Mediterranean, mitigated by sea breezes during the summer and in an area that experiences a good diurnal range. Vines are trained to vertical shoot positioning with cordon pruning, leaving 6-10 buds per plant, and are planted at a density of 4,000-5,000 per hectare.

## VINTAGE

The 2022 vintage was rainier than usual, with 532mm of rainfall, compared to the average of 409mm. Temperatures were on the same levels as the previous years apart from June, which was warmer than average, resulting in riper grapes in some plots. Overall, it was a very generous and healthy vintage, with higher production levels compared to the year before but still in line with the average.

## VINIFICATION

Frappato grapes were harvested during mid-September. Once at the winery, grapes were fermented in stainless steel with maceration on the skins for about 8-9 days at a temperature of 24-25°C. After malolactic fermentation, the wine aged in tank for 4 months and then in bottle for at least 6 months before release.

## TASTING NOTES

With a ruby red colour with violet reflections, Bell'Assai 2022 radiates intense floral notes of lavender followed by fruity aromas of strawberry and cherry. On the palate it is fresh and fragrant with soft tannins.