



# TENUTA SANTO SPIRITO

*Sicilian Wine Caretakers*



## aMarAnto

Cerasuolo di Vittoria DOCG BIO

*Pure expression of the territory*

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The name Cerasuolo di Vittoria, a wine made from Frappato and Nero d'Avola grapes, comes from the dialectal form "Cerasa" that literally translates the word cherry, typical red fruit present among the organoleptic qualities of this wine in D.O.C.G.

**aMarAnto**, our masterclass wine homaging our two sons, Mario and Antonio, can also add on the label the term "Classic" since the grapevineyards are cultivated in the most historical area of the Designation of Origin. This wine was obtained after a careful selection of the best grapes of Nero d'Avola and Frappato grown exclusively in the grapevineyards owned within our estate in Contrada Serra D'Elia in the Municipality of Vittoria (Ragusa). It is a pleasantly elegant wine that goes very well with mostly of first and second courses of the Sicilian tradition.

*aMarAnto*

Bottled on behalf of Tenuta Santo Spirito  
Vittoria (RG) - ITALY da IT/RG/1657

**PRODUCT OF ITALY**

*From the recovery of an ancient vineyard*





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**Denomination:** Cerasuolo di Vittoria "Classico" DOCG BIO

**Vintage:** 2019

**Blend:** 50% Nero avola, 50% Frappato

**Altitude:** 656 ft. a.s.l

**Solar exposition:** West - South -west

**Terroir:** Deep, bright-coloured, calcareous, loose and well-drained, lightly sub-alkaline

**Vine training system:** Guyot

**Average life of grapevines:** 10 years

**(Grapevine) Vine density:** 4000 gv/Ha

**Vinification:** In red

**Fermentation:** Made in stainless steel under monitored temperature

**Temperature of fermentation:** 25/28 °C

**Period of fermentation:** 8-10 days

**Malolactic fermentation:** Naturally developed without adding bacterias

**Elevage:** 12 months in stainless steel vat, 6 months in bottle

**Tasting note:** A cherry red intense. The nose is alive with red fruits, like cherry, strawberry and ribes, mixed to floral notes of rose. The palate shows elegance, balance, strenght. The finish is very pleasant and persistent.

**Alcohol (percentage contents):** 13 -13,50%

**Total acidity:** 5 - 6 g/l

**Sugars left:** 2 - 3 g/l

**Total dry extract:** 27,00 - 35,00 g/l

**pH:** 3,10 - 3,50



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