



# CIELO DALCAMO

## ALCAMO DOC

### VENDEMMIA TARDIVA

## 2022

"Fresh rose, so beautiful that winter seems summer; women desire you, both maidens and wives ..."

These are the opening lines of "Contrasto", a work by Cielo D'Alcamo, a poet living in the 13th century at the Palermo court of Federico II, writing about the courtship of a lover and his mistress.

#### VARIETIES

DO Alcamo

#### PRODUCTION DISTRICT

Camporeale in the province of Palermo.

#### ALTITUDE AND ASPECT

300 metres above sea level; north-south exposure.

#### TYPE OF SOIL

Clay soils.

#### TRAINING SYSTEM

Traditional Guyot.

#### HARVEST

The grapes continue to wither on the plant until the ideal concentration of sugars is achieved. They are then harvested late in October. The partial formation of noble rot (*Botrytis Cinerea*) further characterizes the product.

#### WINEMAKING METHOD

The grapes are fermented off the skins, with soft crushing and cold settling. Fermentation lasts a few weeks, as a result of the high sugar concentration, and takes place in small steel containers at a controlled temperature.

#### AGEING

The wine matures for 12 months in oak barriques.

#### SENSORY PROFILE

A complex wine with a marked sense of place, expressing the warmth, power and generosity of the Sicilian soil. Its colour is that of limestone rocks in autumn, when nature recovers from the draining heat of summer and the morning dew intensifies the deep ochre of the clay. The flavor is warm, broad and deep as only grapes exposed to the benevolent sun of the long Sicilian autumn can give.

#### ABV

12,5 %.

#### RECOMMENDED CELLARING

8 years.

#### FOOD PAIRING

Mature premium cheeses served with mostarda or fruit jams, Sicilian traditional sweets, pastries with nuts and dried fruits, almond paste biscuits.

**ALLERGENS:** Contains sulphites.

