



AN EXCLUSIVE APPOINTMENT: VALLE DELL'ACATE AT IDENTITA' DI VINO ("THE IDENTITY OF WINE") – IDENTITA' EXPO.

**THE WINE TO BE TASTED:
THE 2014 ZAGRA GRILLO SICILIA DOC,
THE 2014 FRAPPATO VITTORIA DOC,
THE 2012 CERASUOLO DI VITTORIA CLASSICO DOCG,
THE 2010 TANE' SICILIA ROSSO IGT**

The tasting will take place on Wednesday October 14th, 2015 from 6 P.M. to 7 P.M. at Identità Expo 2015

Ragusa, October 2015. **Valle dell'Acate**, the Sicilian estate run by **Gaetana Jacono** and Francesco Ferreri, now in its sixth generation of active viticultural work, **will be a protagonist on October 14th at Identità Expo**, an exclusive appointment dedicated to Italian viticultural excellence organized by Identità Expo, the temporary restaurant run by Identità Golose at Milan's Expo world fair.

The presentation and tasting of the Valle dell'Acate wines will take place from 6 P.M. to 7 P.M. and will see the presence of Gaetana Jacono, the Brand Ambassador of the Cerasuolo di Vittoria DOC appellation and the ambassadress of We – Women for Expo and of Carlo Casavecchia, the consulting enologist of the winery since the year 2014.

The wines to be tasted: the 2014 Zagra Grillo Sicilia DOC, the 2014 Frappato Vittoria DOC, the 2012 Cerasuolo di Vittoria Classico DOCG, and the 2010 Tané Sicilia Rosso IGT (Typical Geographical Indication), the estate's top of the line wines, the expression of Valle dell'Acate's commitment to a greater visibility and prestige of the island's native grape varieties and the project "7 terre per 7 vini" ("seven sites for seven wines"), the concrete example of 50 years of experimentation.

The white 2014 Zagra Grillo Sicilia DOC, produced from the Grillo grape, is made with grapes grown in coastal vineyards on a **sandy-clayey terrain with a characteristic yellow color**. Somewhat light soils which give the wines freshness and complexity. A brilliant straw yellow in color and with full and dry flavors, the 2014 Zagra Grillo Sicilia DOC has a positive acidity, in fine balance with its aromas, and a notably savory and vibrant mineral personality. It is an ideal match to seafood and shellfish, batter-fried fish and vegetables, tempura, and caponata (a classic Sicilian dish of eggplant, celery, and olives).

The 2014 Frappato Vittoria DOC, an appellation red wine produced solely from Frappato grapes, is made with grapes grown at lower altitudes, approximately 330 feet (100 meters) above sea level. **The soil is black and compact with white pebbles**, characteristics which give the wine both

aromatic complexity and a crisp acidity. Aged first in stainless steel for six months and then for an additional three months in bottle, it shows a somewhat light ruby red color and fresh aromas, both vigorous and fragrant. The Frappato is a lively wine, light but with a certain impact on the palate when tasted. It is ideal with aperitifs of either fresh or aged cheese, salami, Sicily's red tuna, sushi, and sashimi.

The 2012 Cerasuolo di Vittoria Classico DOCG, produced from a perfect marriage of Nero d'Avola and Frappato grapes, comes from red soils whose structure is composed of lighter and darker medium-consistence sands of good depth. An intense and brilliant cherry red in color, it is supple, persistent, and fragrant in flavor with balanced aromas. Excellent with aged Ragusano DOP cheese, elaborate and spicy dishes, curried chicken, game pâtés, lamb, and rabbit.

The 2010 Tané Sicilia Rosso IGT (Typical Geographical Indication) comes from **ocher-colored soils** with a chalky composition which renders them light and loose. Tané, which means Gaetana in Sicilian dialect, is a deep garnet red in color with ample and complex aromas, a full and round structure on the palate, and a long and lingering finish and aftertaste.

The wines to be offered for tasting will be presented for discussion by winemaker Carlo Casavecchia who, since the 2014 vintage, considered the finest of the last 10 years, has been the oenological consultant of the Valle dell'Acate winery; his objective, along with that of owners Gaetana Jacono and Francesco Ferreri and the staff, is to give additional luster and prestige to the patrimony and the viticultural excellence of the winery.

Gaetana Jacono will also discuss the "7 TERRE PER 7 VINI" project, the estate's pride and joy: the ideal site for each of the seven top of the line wines of the estate has been identified and chosen, one which will strongly characterize the wine and give the final products a special and unique character and personality, well aware of the significance of terroir in giving them additional value, prestige, and importance.

Valle dell'Acate has subdivided its line into the following categories: **Typical Sicilian Varieties**: the Zagra Grillo Sicilia DOC and the Il Moro Nero d'Avola Sicilia DOC – **Wines with a Strong Territorial Characterization**: the Cerasuolo di Vittoria Classico DOCG and the Il Frappato Vittoria DOC – **Top of the Line Wines**: the Bidis Chardonnay Sicilia DOC, the Rusciano Sicilia Rosso, and the Tané Sicilia Rosso.

All of the estate's wines are made from grapes grown in environmentally sustainable vineyards and are already undergoing conversion to ICEA-certified organic (biological) viticulture. The winery has embraced the VIVA project, which works in support of sustainable wine.

*Valle dell'Acate, one of the more enterprising and best known working wineries in the viticultural panorama of southeastern Sicily, is run by Gaetana Jacon, who represents the sixth generation of cultivator-producers in the family. The winery is committed to a greater visibility and recognition for the territory and the important typicality of its home territory through the project "7 terre for 7 vini", seven territories for seven wines, which aims at the communication of the viticultural culture of its home area and of environmentally sustainable practices. Valle dell'Acate offers a series of wines of indisputable quality, warm, dynamic, and fragrant: ; the famous DOCG Cerasuolo di Vittoria, the DOC Il Frappato, Bidis, and Zagra, the IGT (Typical Geographical Indication) Rusciano, Tané and Il Moro, the last of which, since the 2012 vintage, a DOC wine as well produced in high level vintages from a selection of the finest grape bunches. **With an annual production of approximately 400,000 bottles**, Valle' dell'Acate's are exported with success all over the world and have reached, in addition to the USA, Europe, and Canda, the emerging markets of Asia, from Japam to China, from Russia to India, and are, additionally well positioned in Italy, particularly in Sicily.*

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