

VALLE DELL'ACATE AT THE WINE PAVILION – A TASTE OF ITALY, EXPO 2015 THE WINE TO BE TASTED: IL TANE', THE TOP OF THE LINE WINE OF THE ESTATE

The tasting, entitled "Vini di Sicilia" ("The Wines of Sicily") will take place on June 25th from 4:30 P.M. to 6 P.M. at the **Convivium** Room of the Wine Pavilion – A Taste of Italy

Ragusa, June 2015. **Valle dell'Acate**, the Sicilian wine estate run by **Gaetana Jacono** and Francesco Ferreri and now in its sixth generation of active viticultural life, will participate, on June 25th, in the tasting "I Vini di Sicilia" at Milan's Expo World Fair. The tasting will take place from 4:30 P.M. to 6 P.M. at the Convivium Room of the Wine Pavilion – A Taste of Italy (<u>www.vino2015.com</u>). **The wine offered for tasting is the 2010 Tané**, the estate's top of the line wine.

Gaetana Jacono, the estate owner, Brand Ambassador for the Cerasuolo DOCG and ambassadress of the We – Women for Expo -program, will discuss the **7 TERRE PER 7 VINI** ("7 SITES FOR 7 WINES") project, one based on the concept of a specific site for each single wine. For each of the seven wines which constitute Valle dell'Acae's most prestigious line (the Cerasuolo di Vittoria DOCG; Frappato, Bidis –Chardonnay, and Zagra-Grillo, all DOC wines; and the IGT wines Rusciano, Tané, and II Moro, the last of which will become a DOC wine with the 2012 vintage), a specific and appropriate terrain has been identified and selected, one which will strongly characterize the vineyard and its grape varieties, giving the final product a special and unique personality, a choice made with a full awareness of the value of *terroir*, the element which gives additional value and prestige to the wines produced.

Valle dell'Acate's wines are produced from grapes cultivated according to ecologically sustainable criteria and are already in conversion towards ICEA certification for organic (biological) viticulture. The estate has adhered to the VIVA project for sustainable wine.

The tasting will offer the 2010 Tané, the top of the line wine, a blend of Nero d'Avola and Syrah produced from grapes grown in ocher-colored soils with a chalky consistencewhich renders the terrain loose and light. Precious bottles, produced only in exceptional vintages, and the bottles themselves are a mere 6,000 in number. Tané, which in Sicilian dialect means Gaetana, is a deep garnet red in color with ample and complex aromas and flavorswhich arecharacterized by both their fullness and roundness and by a long and lingerg finish and aftertaste.

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 II Frappato, Bidis, and Zagra, the IGT (Typical Geographical Indication) Rusciano, Tané and II 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.

For information: Fcomm via Pinamonte da Vimercate, 6 – 20121 Milano T. (02)36586889, contact Francesca Pelagotti cell +39 366 7062302, francescapelagotti@fcomm.it - Valentina Berti cell +39 342 0686448, valentinaberti@fcomm.it – Laura Marangon cell + 39 340 9605508, lauramarangon@fcomm.it