

THE WINES OF VALLE DELL'ACATE CHOSEN FOR AN EXCEPTIONAL WINE AND FOOD EVENT, VALLE DELL'ACATE'S "FUORI EXPO"(NON EXPO) MOMENT

From June 4th until the end of September, the Daniel restaurant in Milan hosts Perù's "culinary embassy", a series of star chefs, among them Acurio, Schiaffino, and Martinez, whose dishes will be accompanied by Gaetana Jacono's Sicilian wines.

Milan, June 22nd, 2015 – The wines of Valle dell'Acate, a Sicilian estate run by Gaetana Jacono and Francesco Ferreri, now in its sixth generation of viticultural activity, have been chosen for an important wine and food event which has as its protagonists Perù and the Peruvian Chamber of Commerce in Italy.

For three months, during the Expo 2015 World Fair, Milan will have the opportunity of deepening its knowledge of the culinary culture of this South American country.

After the opening evening of June 4th with Pedro Miguel Schiaffino, super chefs Gastón Acurio, Virgilio Martinez, Mitsuharu, Monica Huerta, and Hector Solis will be the stars of Peruvian cuisine and **will be hosted at Milan's Daniel restaurant** where, together with chef Daniel Canzain, the restaurant's owner, will run **"Peru's Culinary Embassy"** up until the beginning of September.

The next appointment will be with Gastón Acurio on June 23rd and 24th.

Two of Valle dell'Acate's Sicilian wines will accompany the dishes which the chef will prepare during this grand culinary show:

ZAGRA 2014

FRAPPATO 2014

The 2014 ZAGRA, a white wine, is produced from the Grillo grapes grown in coastal vineyards with sandy-clayey soils, a characteristic yellow in color. These are light and loose soils which give the wines both freshness and complexity. A brilliant straw yellow in color, full and dry in flavor, Zagra shows a bracing acidity well balanced with the aromas and a notable savor and mineral vibrancy which make it an ideal match to shellfish and sea food as well as to fried fish and vegetables., tempura, and "caponata di verdure", a classic sweet and sour Sicilian dish which combines eggplant, celery and olives.

II FRAPPATO - DOC Vittoria Frappato, a controlled appellation red wine, is produced from Frappato grapes, aged in stainless steel tanks for at least six months and then given an additional three months of bottle aging. The grapes are grown on the southeastern coast on compact black soils with white pebbles which give the wine aromatic complexity and a pungent acidity. A light ruby red in color with fresh aromas, ample and fragrant, Frappato is a lively wine, light but. once tasted, with a real persistence on the palate. It is ideal with aperitifs of fresh or aged cheese, salami, Sicily's red tuna, sushi, and sashimi.

Valle dell'Acate's have long been prized and appreciated in foreign markets, starting with the USA where they were first exported by Gaetana Jacono, well aware of their unique character and worth, convinced that they, due to their quality and personality, deserved to be coupled with the cuisines of every corner of the globe. **Of the annual production of approximately 400,00 bottles, over65% is exported.**

The program of "four-handed" dinners offers, **after Pedro Miguel Schiaffino on June 4th:**

- **Gastón Acurio on June 23rd and 24th** – at the moment one of the world's most famous chefs, ambassador of the local products and dishes of his country, Perù, which he reworks with creative touches;
- **Virgilio Martinez on July 3rd:** a chef who bases his work on local products; in 2014 his restaurant, Central, placed first on Latin America's 50 Best Restaurant list;
- **Maido Mitsuharu on July 16th**, the chef of the Maido restaurant, considered the finest example of Nikkei cuisine, one where Peruvian and Japanese traditions and approaches are blended;
 - **Monica Huerta on July 28th**, the chef of "La Nuova Palomino" restaurant, named by the "Guardian" newspaper as one of the finest places to eat in Perù;
 - **Hector Solis on August 6th**, the chef of the Fiesta restaurant, considered the spot where the finest dishes of all from Perù's northern region of all are offered. He is thought to be one of the young chefs who have contributed to the country's culinary boom.

"An opportunity to get to know the cuisine of a far-away country, one which, through the contribution of Daniel and our wines, Frappato and Zagra, we have brought closer to us. Food and Wine meet and greet under the aegis of high quality" maintains **Gaetana Jacono, the owner of Valle dell'Acate and ambadress of the project We – Women for Expo.**

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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