



## **VALLE DELL'ACATE AT THE WINE PAVILION – A TASTE OF ITALY – EXPO 2015**

### **FOR TASTING: THE ESTATE'S TOPWINES**

#### **ZAGRA GRILLO DOC SICILIA 2014 AND THE FRAPPATO DOC VITTORIA 2014**

*The tasting, entitled "A Taste of Italy", will take place on July 14th at 4:30 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 July 14<sup>th</sup>, 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 ([www.vino2015.com](http://www.vino2015.com)).

**The wines offered for tasting are the 2014 Zagra Grillo DOC Sicilia and the 2014 Frappato Vittoria DOC** Valle dell'Acate, two of the top of the line wines of the estate, which will be presented by Gaetana Jacono, Valle dell'Acate's owner Brand Ambassador of the Cerasuolo DOCG and ambadress of the We - Women for Expo proejct.

**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 wines to be offered for the tasting will be discussed and analyzed by oenologist Carlo Casavecchia who, since the 2014 vintage, considered the finest of the last ten years, is Valle dell'Acate's consulting winemaker. His work, along with that of owners Gaetana Jacono e Francesco Ferreri and their staff, aims at giving greater luster and prestige to the viticultural patrimony and excellence of the estate.

**Gaetana Jacono will also discuss the “7 SOILS FOR 7 WINES” project, each wine comes a specific site:** the ideal vineyard site for each of the seven top of the line wines of the estate (the Cerasuolo di Vittoria DOCG; the Frappato, the Bidis – Chardonnay, and the Zagra-Grillo, all DOC wines; and the IGT, or Typical Geographical Indication, wines Rusciano, Tané, and Il Moro, the last of which became a DOC wine with the 2012 vintage) 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, visibility, and importance.

**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.**

*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 soils for 7 wines”, 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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