



— LEGEND —

From a geological point of view, the area is characterized by Pleistocene deposits, often heteropic and interdigitated with each other with continuous variations of "facies" both vertically and horizontally. These are materials, which from bottom to top are represented by blue-gray clays passing through clayey silts of a whitish yellow color and finally reddish sands. The land in the lower part of the area is covered by alluvial debris deposits of the Acate river.

- CURRENT AND RECENT ALLUVIAL – HOLOCENE (0-11.700 YEARS AGO)
- BLU-GRAY CLAYS – LOWER PLEISTOCENE (2,58 MLN-781.000 YEARS AGO)
- SILTS AND CLAYS – LOWER PLEISTOCENE (2,58 MLN-781.000 YEARS AGO)
- SANDS AND SILTS – LOWER PLEISTOCENE (2,58 MLN-781.000 YEARS AGO)
- SANDS AND SANDSTONES – MEDIUM PLEISTOCENE (781.00-126.000 YEARS AGO)



BLACK SOIL WITH WHITE PEBBLES

IL FRAPPATO

The vineyards are mostly located in alluvial debris deposits along the Acate river, about 100 meters above sea level. These are soils with medium-high permeability, dark brown in color with a sandy-silty matrix with whitish calcareous pebbles included. This structure allows to have a good oxygenation of the roots that go down very deep. The wine produced is **Il Frappato**: a red that obtains complexity of aromas and good acidity from the characteristics of the soil. Frappato is the iconic wine of Valle dell'Acate.



BLACK SOIL

IL MORO

The vineyards, about 20 years old, are located on a strip of land at altitudes between 115 and 120 meters above sea level, where the soil is composed of deep blue-gray clays and clayey marls, with a dark gray color on the surface, including brownish calcareous pebbles. They contain *Hyalinea Baltica* and an abundant bathyal macrofauna. The wine produced is a Nero d'Avola called **Il Moro**, with a good structure and marked by strong hints of small red fruits such as blackberries, raspberries and black cherries, in addition to dark chocolate. Tannin of good strength and very pleasant



OCHEr SOIL

TANÈ

Located in a portion of land, at an average altitude of 130 meters above sea level, it is characterized by an alternation of weakly clayey silts of ocher color with low cohesion, medium permeability and containing *Pecten Jacobeus* and *Ostrea Edulis*. Unique in terms of characteristics, this small vineyard produces the best expression of Nero d'Avola, no more than 800 grams of grapes per plant. The wine is called **Tanè** which in "Sicilian" means "Gaetana".



WHITE SOIL

THYMBRA

The vineyard is located in a small area of the plateau at 250 meter above sea level with soils characterized by sands, silts and incoherent fossiliferous sandstones with light yellow to whitish color, having medium-high permeability of mixed type for porosity in the silts and cracking in the arenaceous levels. The plant suffers a little, it does not have much vigor and this allows a good concentration of the fruit which, thanks to the ventilation, never ripens excessively.

The wine produced is **Thymbra**: a powerful, intense but delicate white.



YELLOW SOIL

ZAGRA

These vineyards are located along the coast, where the soil is located in the alternation of silts and clayey silts and precisely affects the more superficial silty-clayey levels with yellowish color due to alteration of the clays. Cohesion and permeability is medium. The wine produced is **Zagra**, which thanks to the structure of the soil, reaches the fullest possible expression of the three elements sand (yellow soil), proximity to the sea and ventilation, making it fresh, savory and mineral.



RED SOIL

CERASUOLO DI VITTORIA

The vineyards are located on the plateau called "Bidini Soprana". The soils are made up of fossiliferous siliceous sands of a coastal environment with current footprints, having medium to coarse grain size with interspersed arenaceous levels. The color varies from light red in the sandy levels to dark red in the arenaceous levels. The permeability is high for porosity. The vineyards located on the dark red soils produce Nero d'Avola while those adjacent to the sea on the light red soils produce Frappato. From the vines of Nero d'Avola and Frappato we obtain the **Cerasuolo di Vittoria** (60% grapes of Nero d'Avola and 40% grapes of Frappato), a prestigious red, flagship product of Valle dell'Acate, which has obtained the denomination of controlled and guaranteed origin (D.O.C.G.), in 2005, and is the only one in Sicily.



RED ORANGE-SOIL

IRI DA IRI

This vineyard is planted along the highest part of the coast, about 200 meters above sea level, in the plateau called "Bidini Soprana". The soil is composed of siliceous sands of a coastal environment with medium grain size, where the color varies from havana to orange and the permeability is of high primary type. This is where our most prestigious Cerasuolo is born, **Iri da Iri**, a wine of great structure and complexity, characterized by unique "balsamic" scents.