



VINITY
WINE COMPANY

Belli Folli Nero d'Avola

Overview

- Grown in the Contrada Biddine Soprana e Sottana, on the sun-baked hills of the Dirillo Valley near Acate, in the heart of Sicily's Iblean countryside, this is a wine that trades the grape's rustic, brooding reputation for something brighter and more playful. Harvested in late September and rested briefly in steel before a short spell in bottle, it pours a vivid ruby red, its nose bursting with small red fruits, spice and a touch of liquorice.

Appellation: Sicilia DOC

Type: Red, dry

Varietal: 100% Nero d'Avola

Winemaking and Vineyard Notes

Location: Contrada Biddine Soprana e Sottana, Acate (RG) – Eastern Sicily

Soil Typology: medium mixture tending toward compact, fragments of calcareous stone black

Plants per Hectare: 4,500 (with a production of 9,000 kg per hectare).

Training System: Espalier and cordon.

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Tasting Notes

Color: Ruby red.

Bouquet: Intense and fruity, small red fruits and spices and a hint of licorice.

Palate: Fresh and velvety, with red fruit overlaying a harmonious, inviting tannic structure.

Alcohol: 12.5%

Serving Temperature: 15-17° C (59-63° F).

Food Pairing: Simple meat dishes, grilled vegetable, meat tartare, medium-aged cheeses.

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Belli Folli is Valle dell'Acate's tribute to eastern Sicily's restless spirit — beauty and madness, light and storm, all in one line of wines. Launched in 2018 from the estate's home in Acate, in the Dirillo Valley, the project takes its identity from the mascheroni, the baroque stone masks carved beneath Ragusa Ibla's balconies, each one gracing a different label. Five wines make up the range — Insolia, Bianco, Nero d'Avola, Rosso di Syrah, and Rosato di Frappato — bright, easy-drinking expressions built for sharing. Bellifolli brings Sicily's winemaking heritage into a playful, contemporary, convivial dimension.