



Valle dell'Acate Cerasuolo di Vittoria Classico BDN

Overview

- From the vineyard located on the Biddine Soprana plateau, where it all began. At Bidini, the Jacono family's home estate for six generations, Frappato and Nero d'Avola grow side by side above the old stone palmento — and together they make magic. Frappato brings the dance: crunchy wild strawberry, pomegranate, and rose petal. Nero d'Avola brings the depth: dark cherry, warm spice, sun-baked earth. The result is Sicily's only DOCG at its most authentic.

Appellation: Cerasuolo di Vittoria DOCG Classico

Type: Red, dry

Varietal: 60% Nero d'Avola 40% Frappato (varies slightly with vintage)

Winemaking and Vineyard Notes

Production Area: Biddine Soprana Plateau, Acate Ragusa, Southeastern Sicily.

Elevation: 250 meters (820 feet) a.s.l.

Exposure: Southeast.

Soil: Fossiliferous (containing fossils, as rocks or strata) siliceous coastal sands with medium-to-coarse grain size with interspersed arenaceous levels. The color varies from light red sand to dark red in the arenaceous levels. The permeability is high for porosity.

Training System: Counter-espalier, spurred cordon.

Vine density: Approximately 5,000 plants/ha.

Yield: 6,700 kg/ha.

Tasting Notes

Color: Intense and brilliant cherry red.

Bouquet: Rich and fragrant wild berry, ripe cherry, spice, vanilla, cocoa, blue flowers, forest floor, pine sap, wood and bramble.

Palate: Soft, full with velvety tannins, the juicy palate delivers concentrated raspberry and black cherry flavors, with hints of Mediterranean herbs, the aromatic finish is long, persistent and smooth.

Alcohol: 13%

Serving Temperature: Chilled 16-18° C (60-64° F).

Pairing: Ragusano D.O.P.* 6-months-plus aged, spicy vegetable or meat dishes, chicken curry, duck pâté, lamb, and rabbit.

Food Pairing

Pasta with meat ragù, roasted or grilled meats, braised white meats, mushroom dishes, aged and fresh cheeses.



In Sicily's sun-baked southeastern corner, where the Dirillo River meets the Vittoria plateau, the Jacono family has crafted wine for six generations. Now led by the dynamic Gaetana Jacono — the first woman at the helm — **Valle dell'Acate** is a benchmark for Cerasuolo di Vittoria, Sicily's only DOCG. From a mosaic of contrade spanning white sands, red clay, and limestone come wines bursting with island character: fragrant, red-fruited Frappato, velvety Cerasuolo, and saline whites kissed by sea breeze. Centered on the family's historic nineteenth-century palmento, this is Sicilian heritage, poured with joy.