

PORTOVINO

DARIO SERRENTINO 'CALA' TERRE SICILIANE

WHY BE CURIOUS: “By day the hot sun fermented us,” as T.E. Lawrence wrote of the Arabian desert, but also equally applicable to the Val di Noto in Sicily’s southeastern point.

Our friend Dario Serrentino believes that the desert-like calcareous soils, and cool night air here, help temper alcohol, while giving freshness.

With the CALA bottling, Dario co-fermented musky, red-fruited Nero d’Avola, with the lightening acidity of Grillo. CALA, the word for ‘grape’ in Sicilian dialect, highlights the limestone terroir, and Dario’s natural winemaking touch. It drinks like a welcome oasis of shade, restorative and invigorating. Like all reds in the FUSO project - good with a slight chill.

FUSO is our project to search for and bottle Italy’s natural and characterful daily drinkers. We work with farmers and producer friends who are committed to organic viticulture, low-intervention, and terroir-driven wines.

REGION: Sicilia **GROWING AREA:** Val di Noto. In the local *contrade* of San Lorenzo and Buonivini (cru areas for Nda).

FARMING: Certified organic by Bioagricert (Certification ID #EUB05HCC)

VINEYARD: 5 Ha total **ALTITUDE:** Sea level

SOILS: White and grey limestone and clay soils

VARIETIES: 90% Nero d’Avola and 10% Grillo

VINE AGE: 20-60 years old bush vines

HARVEST DATE: Second half of August **YEASTS:** Native

FERMENTATION: All grapes are co-fermented and macerated on the skins for 6 days in steel, and then 6 months on the lees in steel. Decant and light filtering

MALOLACTIC FERMENTATION: Yes

SULPHUR: 20 mg/L total added

ALCOHOL: 12.0%

ANNUAL PRODUCTION: 1,000 cases

