



Paolo Cali, an apothecary farmer married to Maria Laura and father of Emanuele (Manene), manages a 15 hectare farm located in the heart of the only DOCG in southern Italy:

Cerasuolo di Vittoria. Today the company is fully planted with vines and Nero d'Avola and Frappato, native varieties, from which the four labels are produced. The company has a cellar, renovated from ancient buildings, for winemaking, storage and bottling. The future goal is to restructure other buildings on the property, in order to use them for the reception of those who want to visit the company and taste good wines, these developments, which the company makes year after year, they are the result of a continuous and constant effort of energies, and they maintain faith in the philosophy, which we find in the same production of wine, of doing things one step at a time. A small cellar was built in 2004, equipped with modern technology, for the vinification and storage of the product, so that you can follow and live the evolution of the must in wine on a daily basis. In 2005, the restructuring was carried out of a second winery in order to be able to bottle in the winery. In the winery only the grapes produced in the winery are vinified, under the careful and passionate guidance of the winemaker Prof. Donato Lanati, assisted by his research center "Enosis Meraviglia", directed by Dr. Dora Marchi. The grapes, harvested according to their degree of ripeness, are destemmed and vinified in electronically regulated stainless steel tanks, with a mace-

ration time of the skins of about 14 days. During vinification, pumping over is carried out thanks to electronically automated sprayers in order to moisten the peel cap that is created due to the effect of carbon dioxide. Subsequently, the racking is carried out with a soft pressing of the marc.

The vineyards are located about 180 meters above sea level, but its lands, originating from prehistoric sea dunes, are very similar to those of the sea beach. The characteristic of having this type of sand is not only aesthetic, but substantial. In vitiviniculture, in fact, it enhances the aromas and flavors of the wines produced from the grapes of this land giving it an unparalleled elegance, which make us think of ancient wines, such as our ancestor "Mesopotamium".

The sandy soil keeps the plant in water stress. Emergency irrigation is used only in the driest years. There are only 2 cultivated vines and they are the ancient and indigenous, Frappato and Nero d'Avola. The vineyard is cultivated by hand, limiting the use of mechanization as much as possible, see dry and green pruning and harvesting. Still now the vine is dug by hand, extremely onerous cultivation but which allows the vine to clean the stump, to free it in the deepest layers of the earth and to better aerate it. The grape harvest is done by hand and only the best grapes, after a rigorous selection, are brought to the cellar in small plastic boxes



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