

PRESS RELEASE

Triple Gold again in Casa Assuli at the WOW competition! The Italian Wine Competition organised by Civiltà del bere.

LORLANDO '21, FURIOSO '19 and DONNA ANGELICA '21.
In three words: Simply the Best!

Triple WOW! gold medal for Assuli at the first wine competition by the magazine Civiltà del bere, the only one promoted by an Italian magazine and reserved for national wines. The first that adds value to the excellence connected with typicality.

The aim of the competition is to present excellent and identity-making Italian wine productions to professionals and enthusiasts from all over the world. The WOW guarantees are: IMPARTIALITY, the wines are tasted blindly; RIGOUR, the tastings are done in the time necessary to judge and professionally comment on the wines; COHERENCE the same judge in subsequent editions minimizes the subjective variable of different palates; DEPTH Each wine is assessed considering the specific characteristics of the micro-area of origin and the technical choices of winemaking. In addition, **Alessandro Torcoli, director of Civiltà del bere**, blindly tasted all the wines registered for WOW personally! 2022. The goal is always the same: an even more thorough investigation of the wines that meet the 3 T's underlying the contest: **Typicality, Tradition, Terroir**.

"We are pleased with this recognition that rewards our commitment to bring Italian wine lovers closer to Sicilian wines- commented the President of Assuli Roberto Caruso - our wines convey aromas and flavours that suggest a journey for enthusiasts in an exciting Sicily made of vineyards, sea and unforgettable views".

Furioso '19. 100% Perricone DOC Sicilia. The grapes come from Carcitella vineyards, the largest of the Assuli plots (65 hectares, 120/150 m. above sea level), in the Mazara del Vallo (TP) area. Here the land is of medium texture, rich in limestone and shell with good mineral content Vinification: soft destemming and traditional fermentation with 25-30 day maceration. The very soft extraction of the noble grape skin compounds is carried out through traditional pumping over. Fermentation temperature 26-27°C. Ageing: 12 months in large oak barrels, then 12 months in the bottle.

Sensory analysis

Visual: intense ruby red colour with purple reflections // The nose: intense aromas of ripe red fruit, graphite, violet // Taste: good balance accompanied by soft tannins.

Pairing: Excellent with roast meats and medium-aged cheeses.

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Lorlando 21 100% Nero d'Avola DOC Sicilia. The grapes come from Carcitella vineyards, the largest of the Assuli plots (65 hectares, 200/250 m. above sea level), in the Mazara del Vallo (TP) area. Here the land is of medium texture, rich in limestone and shell with good mineral content. Vinification: soft de-stemming with maceration of 10/15 days, variable depending on the vintage. Extraction through traditional pumping over. Fermentation temperature 26°C. Ageing: after malolactic fermentation, the wine ages in steel tanks for a period of 3/4 months with subsequent ageing in the bottle for another 3/4 months.

Sensory analysis

Visual: solid ruby red colour with purple reflections // The nose: intense aromas of ripe red fruit // Taste: good balance on the palate and soft tannins.

Pairing: excellent with medium-aged cheeses and roasts with potatoes.

DONNA ANGELICA '21. 100% Nero d'Avola DOC Sicilia. The grapes come from Carcitella vineyards, the largest of the Assuli plots (65 hectares, 200/250 m. above sea level), in the Mazara del Vallo (TP) area, in a region where the soil is clayey, with good limestone and a balanced content of organic substances and nitrogen. Vinification: very soft pressing with a membrane press, subsequent static clarification of the musts and fermentation at a controlled temperature (18°/20°C) in steel vats. Ageing: 8-10 months ageing on the fine lees ("sur lies") through batonnage and subsequent ageing in the bottle for at least 3-4 months

Sensory analysis

Visual: straw yellow colour // On the nose: it offers an amply fruity bouquet with floral, apricot and white pulp fruit aromas // Taste: fresh with an achieved harmony of salinity and minerality.

Pairing: recommended with starters and fish, shellfish and soft cheese first courses.

Assuli celebrates the authenticity of Sicily with 100% organic autochthonous wines. The vineyards and the cellars are located in the westernmost part of the island, almost 130

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B A G L I O

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wholly-owned hectares, in an area of magical beauty. The bunches that ripen in a dedicated area of ancient wine production celebrate the authenticity of the Sicilian terroir. Assuli boasts the “Sicily” Controlled Designation of Origin, reserved for wines that meet the conditions and requirements established in the relative production regulations. The sun, the light, the strong minerality of the land, the scents of the Mediterranean carried by the wind differentiate bottles with a great personality. The wines are characterized by a style marked by winemaker **Lorenzo Landi** who believes in respect for the territory, focuses on the excellence of the grapes, enhancing the expressive power of the vines and manages to produce impeccable wines by enhancing the territorial originality: delicate, fresh or savoury whites reminiscent of the sea, reds with a stronger and more decisive character, influenced by heat and wind. Under the impetus of the new sensitivity for environmental impact, Assuli has also embarked on a path of integration of the considerations useful for implementing sustainability.

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