



Assuli Srl Unipersonale
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Cantina/Winery
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PRESS RELEASE

31st MeranoWine Festival, Assuli's there

The Sicilian Winery is at the prestigious South Tyrolean event from 4 to 8 November, and premièred in Lagundo on 21 October

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From 4 November, Assuli will be present at the 31st edition of the Merano WineFestival, one of the most authoritative wine events with an international flavour. A "**mini vertical**" ready for tasting dedicated to a wine representative of **Catarratto**, an autochthonous Sicilian ancient white grape variety, an area of excellence for Italian viticulture, which is always on the shelves of the most prestigious wine bars and restaurants around the world. The protagonist is *Donna Angelica, vintages 2019 and 2021*, both DOC Sicilia, both 100% organic, selected to participate in the Merano WineFestival.

Merano Wine Festival is a highly awaited moment for enthusiasts and operators in the world of wine who operate in the name of excellence. It is an event full of meetings, forums, insights, a real wine "think tank" that gives value to participating companies and encourages meetings with potential customers, critics and expert consumers. President Roberto Caruso declares "*we are pleased to be at this exclusive event in the majestic setting of the Kurhaus in Merano. The attention of wine lovers will focus on our Lucido, vinified in purity. A gem that offers an amply fruity bouquet on the nose with floral, apricot and white pulp fruit hints. It amazes in the mouth for its freshness with an achieved harmony of salinity and minerality*".

The Preview anticipates the event which will be held on **21 October** in the splendid setting of **Lagundo**, where it will be possible to taste another of the awarded wines, *Lorlando Riserva 2019*, a Nero d'Avola vinified in purity and aged for 12 months in barrique, a wholly respectful expression of the typical Sicilian terroir in which this vine has been rooted for centuries.

Location: C.so della Libertà, 33, 39012 Merano (BZ)

Open to the public: from Friday 4 November 2022 to Monday 7 November 2022 from 10 am to 6 pm

For Tickets > <https://meranowinefestival.com>

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.

Furthermore, attention to the land and respect for it is also expressed in the oenological research project of the **experimental vineyard**, created with the aim of rediscovering ancient vines that we will soon be able to savour. 14 relic varieties, about 600 grafts placed in as many plants: the desire to dig into the past and bring to light forgotten varieties, an element of even stronger identity that lays the foundations for a new push for wine tourism.

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