

## PRESS RELEASE

### **2022, a promising harvest.**

*Grapes that allow us to predict an end balance in October of great quality in spite of thermal and water stress.*

The 2022 harvest is over, undoubtedly very satisfactory for the excellent quality of the grapes. The grape harvest was well spread over the same period. In Sicily, where the climatic conditions are always extreme, the season was challenging with a good response from the vines, also thanks to timely support interventions.

Overall, it was an initially hot and dry year as in all of Italy, from the second half of August the rainfall was useful to mitigate water stress. The intense early heat resulted in very high strength and very concentrated grapes. The intense heat recorded in June, in a delicate moment for the development of the grape's size, resulted in more mature and concentrated grapes. Wines with high alcohol content are expected, for the vines harvested in the first phase, and greater freshness for those harvested in the second phase, with decidedly interesting results for the later grapes such as Perricone and Nero d'Avola.

The Sicilian vineyards are accustomed to heat and drought due to the intrinsic characteristics of the region subjected to marked stress, especially the areas of the "hottest" provinces, i.e. those to the west, which therefore held up better. Here the grapes ripen faster. In the initial phase, late vines were favoured (Nero d'Avola, Perricone, Lucido) unlike those with early ripening (Zibibbo, Insolia, Grillo). Among other things, the lack of water and low humidity have inhibited the spread of diseases of the vine. The data from the latest harvests determine an ever higher quality, and confirm that Sicily has a good resistance to climate change. This is thanks to its position in the heart of the Mediterranean, its microclimates, its terroirs and its autochthonous varieties.

To protect the quality of the craftsmanship Assuli uses carbonic snow and dry ice, essential in the harvest to maintain the quality of the bunches and must. This practice breaks down the oxygen in the harvested grapes until they are transported to the first processing, blocking the oxidation process while maintaining the natural organoleptic characteristics of the bunches and helps in making the most of the grapes and the area from which they come.

*"This year the plants show surprising vigour and the work done during the winter/spring season together with the abundant autumn rainfall, are giving us immense satisfaction in*

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*seeing such healthy plants and clusters” says Roberto Caruso, President of Assuli. And he adds “Together with the partners Assovini Sicilia we want to be spokesmen and pioneers in guiding, with new models, the future of Sicilian viticulture and developing new knowledge and know-how capable of facing the challenges related to climate change. We are proving to be more resilient and prepared”.*

**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 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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