

SICILY

**OCCHIPINTI
VITTORIA**

OVERVIEW | Occhipinti is a tiny cult winery making natural wines in an area dominated by industrial producers. The estate is run by the young Arianna Occhipinti, who started it in 2004 at age twenty-one. Originally from the Island of Marsala, Arianna comes from a family steeped in both wine (her uncle is Giusto Occhipinti of COS) and architecture (the profession of both her father and sister). She now works and lives in Vittoria, Sicily's only DOCG, where nero d'avola and frappato grow. The two varieties are blended here to produce Cerasuolo di Vittoria, though given the aging involved in quality versions of this wine, Arianna has yet to make one.

VINEYARD AREA: 7 hectares

ANNUAL PRODUCTION: 1600 cases

SOIL TYPES: sandy red soils, with stones and calcareous soils underneath

GRAPE VARIETIES: frappato, nero d'avola

She initially had just a few hectares of vines, but now works in 7 hectares of vines and 15 hectares of olive trees. While she owns some vines, others are rented. Vittoria is sandy red soils, with stones and calcareous soils underneath. These calcareous soils give the grapes and the olives much more perfume and in fact are the main reason that Vittoria is the only DOCG on the island. Arianna grows frappato, nero d'avola, and a white called albanello. Whites were historically inter-planted because they fix the color of the reds, much like viognier does for syrah in the Rhone. Her newest vineyards are all selection massale, grafted onto American rootstock.

VINEYARD/CELLAR PRACTICES |

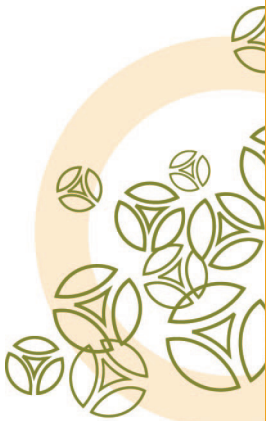
Farming is biodynamic. Arianna believes that all the major work happens in the vineyard, and that great wines come about with patience. Maceration takes place in stainless steel for 30-45 days, with lots of skin contact. Frappato has thicker skins, so the maceration is longer. After this she removes the skins and presses in a vertical basket press followed by aging in Botti. She uses minimal sulphur at bottling and is also experimenting with long periods of maceration.

WINES |

Sicilia Rosso IGT Nero d'Avola Siccagno - a soft and refined nero d'avola that still retains some of the heartier elements expected from the grape.

Sicilia Rosso IGT Frappato - Floral, soft and absolutely lovely. Perhaps more like a Chambolle-Musigny than something from Sicily.

Sicilia Rosso IGT SP68 - Insanely pure and focused. This blend is light-medium-bodied, with lovely crisp black cherry fruit, stony earth, a little bit of garrigue-type herbs, great concentration without fat, and a haunting long finish. The wine is named after the ancient wine route that runs past Arianna's cellar, now known as highway SP68. The blend is equal parts nero d'avola and frappato, all raised in stainless steel.

**trriage wines**

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