

OCCHIPINTI



Name of the winery

Arianna Occhipinti

Owner of the winery

Arianna Occhipinti

Winegrower

Arianna Occhipinti

Country

Italy

Region

Sicily

Village

Vittoria

Appellation

I.G.T Terre Siciliane

Plot Name

Bombolieri - Fossa di Lupo -

Bastonaca - Santa Tresa

Soil

Brown Sand and White Limestone

Orientation

North / East

Height above sea level

220 m s.l.m

Style of Pruning

Guyot - Cordons

Type of Agriculture

Biodynamic

Analysis - Alcohol

11 %

Total Tartaric Acidity

-

Total SO2

30 mg/L



Name of the wine

SP68 Rosso

Vintage

2022

Description of the vintage

Dry climate year, not a lot of rains between Feb.Sept. (about 120 mm)

Variety

Frappato 70% - Nero d'Avola 30%

Year of Planting

2005

Surface Area

10 ha

Hectare Production

40 q/ha

Planting Density

6.000 plants / ha

Date of harvest

10 October 2022

Type of harvest

Manual harvest

Vinification

Concrete tank

Maceration

15 days

Fermentation

Spontaneous / native yeasts

Ageing

18 days

Bottling Date

25 March 2023

Type of Cork

Natural cork

Production / bottles

70.000 0,75L

**OLD
VINES**

**NATURAL
YEASTS**

**UNFILTERED
WINES**