



- The winery takes its name from “Contrada Bastonaca”, a district which has always been considered the heart of the production of **Cerasuolo di Vittoria, Frappato and Nero d'Avola**. It is located inside an ancient millstone of the Eighteenth century, where you get the sensation of being welcomed by the unmistakable fragrant aroma of freshly pressed grapes and boiling must.
- All around, spread over an area of 15 hectares, head-trained bush vines renew a glorious past, but at the same time, look towards a promising future. The grapes cultivated are **Frappato and Nero d'Avola, Grenache and Tannat**.
- The vineyards are cultivated **in conversion to organic farming**, by hand, with sweat and toil, in a vision of natural farming.

Varietal: 100% Nero d'Avola

Appellation: Sicilia DOC

Production Zone: Vittoria, Ragusa, Sicily. Altitude 230 mt a.s.l.

Soil: red soil of limestone-siliceous nature

Vinification: Grapes hand-picked. Soft press. Maceration for 8 days on the skins. Fermentation at controlled temperature. After racking, malolactic in stainless steel tanks

Maturation: 4 months in stainless steel tanks, plus 4 months in bottle

This Nero d'Avola DOC comes from alberello vines (free standing bushes). It is a warm elegant wine, very persistent, and with soft tannins.



- *Bright Intense ruby red with violet tints. aromas of ripe black-skinned berry, scorched earth and a whiff of cinnamon. Reflecting the nose, the straightforward palate offers dried black cherry, baking spice and vanilla alongside smooth tannins.*
- *It pairs well with savory red meat, baked wild black pork from Nebrodi, game and aged Ragusa cheese DOP*