

Along the border of Belicello, the Belice River flows drawing wide spirals: groves of reeds flourish along the dikes, a home for wild bees, little amphibians and migrant birds. Here I grow the **Cabernet Sauvignon**, son of the River, the sand and the Mediterranean Sea.



LA VOTA

Cabernet Sauvignon Menfi DOC 2014

WHY LA VOTA?

La Vota is an ancient loop of the Belice River, where my father planted the Cabernet Sauvignon in the 1990's.

WHAT DOES IT TASTE LIKE?

The wine has a bright red ruby color, with a distinct garnet hue. To the nose, fresh menthol notes merge into a persistent bouquet of berries, licorice and brown tobacco. On the palate, it is warm and full bodied, with velvety tannins and a long finish of black chocolate.

HOW IS IT MADE?

Grapes are handpicked in the second part of September. Spontaneous fermentation for 12 days in stainless steel tanks, and malolactic in old barriques. The wine refines for 15 months in big Slavonian oak barrels and for 12 months in bottles, and can age for 6-10 years.

HOW TO PAIR IT?

La Vota is a great companion for red meats and lamb chops, thanks to its delicate aromatic taste and to its soft tannins. Try it also with smoked ham, spicy dishes and blue cheese.

GRAPES

100% Cabernet Sauvignon grown in Tenuta Belicello, Vigna La Vota.

SOIL

Light yellowish sandy soil, deep and permeable, with a strong influence from the nearby river.

DATA

Total production: 3.300 btl
Alcohol content: 12.5%
Residual sugar: 0.5g/l
Total acidity: 6.76 g/l
pH: 3.68<

The label portrays the vineyards grown along the Belice river: one of these vineyards, La Vota, is where my wine is born.



CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine