

DIEVOLE

Sicily, Italy



Fourplay 2008

THE VINEYARD

Fourplay is a unique blend of 4 traditional Sicilian grape varieties. A wine that mirrors the passion and tradition of the Dievole Tuscan wines while seducing with its unique Sicilian characteristics. The vineyards, located in Sambuca di Sicila and Menfi, Mazara del Vallo and Salemi in Southwest Sicily, are 10 years old at 100 meters above sea level with a South, Southeast exposure. The soil is composed of sand and clay with stones throughout. Primarily Cordon Spur Training Method is utilized and irrigation is done in times of excessive heat. Green harvesting is not employed in order to protect the grapes against the intense sun. Vineyard density varies from 3,000 to 4,000 plants per hectare.

HARVEST & AGEING

All grapes are hand harvested typically in mid-September. The most sensitive and first harvested is the Nerello Mascalese (Sicilian Pinot Noir), followed by the Frappato Nero, Nerello Cappuccio & Nero d'Avola. The four varieties are individually vinified, cooled first in steel tanks at 10 degrees C for the first 24-30 hours of vinification. The average vinification time is 9-10 days. After 10 days the individual varieties begin malolactic fermentation with ageing taking place in stainless steel tanks for 6 months. The blend is then assembled and bottle aged for a further 3 months.

WINEMAKER'S NOTES

Intense dark ruby in color with hints of violet. The nose is fruity with nuances of wild berries. The palate is elegant with smooth tannins, full of spices (pepper, cinnamon & liquorice) and wild fruits. A full-bodied wine with a long smooth finish.

Production: 80,000 bottles

Yield: 60 hl/ha

Grape Varieties: 25% Frappato Nero, 25% Nerello Cappuccio, 25% Nerello Mascalese, 25% Nero d'Avola

Finished Alcohol: 13.5%

Acidity (g/l): 5.3

Residual sugar (g/l): 1.8



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