



PROFILE

Our story begins in Valcerasa, in the Cherry Valley, where Alice's father's vineyard was located on the eastern slope of Mount Etna. It's from here that their flagship wine, Valcerasa, originates. Currently, they operate in Randazzo, on the northern side of Mount Etna. Back in 2000, they discovered the perfect location in Croce Monaci. Over the course of two decades, they managed to expand their property from 3 to approximately 18 hectares of land.

Bonaccorsi follows organic practices and is certified ICEA. They are strongly committed to promoting biodiversity, maintaining spontaneous vegetation, and preserving fruit trees that contribute to the natural balance. Their vineyards stem from plants that are 80 years old, and their care relies solely on the use of copper-based sulfur. This approach allows them to obtain grapes free from chemical residues while being rich in natural yeasts that play a fundamental role in the winemaking process. In the cellar, they adhere to a natural approach, avoiding the use of chemical substances.

A crucial aspect for them is represented by the fresh and innovative ideas of their daughters, who contribute to infusing new vitality into the company while maintaining the distinctive coherence that characterizes Bonaccorsi.



SPECIFICATIONS

Wine: Val Cerasa Terre Siciliane Bianco

Varietals: 100% Carricante

Location: Sicily

Appellation: Terre Siciliane Bianco

Climate: Mediterranean

Area: 18 hectares

Harvest: Grapes are not harvested until fully ripe, typically after the 15th of October.

Agricultural Method: Organic (ICEA) 

Vinification: The majority of the juice is transferred to stainless steel tanks, where it is meticulously maintained at a controlled temperature of 10 degrees Celsius. Concurrently, 20% of the juice is reserved to create a "piede cuve," allowing it to macerate with the skins and activate natural fermentation. Subsequently, both portions are combined to initiate overall fermentation. The resulting wine is then aged for a period of 2 years surlees, in stainless steel tanks.

Tasting Note: It is distinguished by its crisp acidity and invigorating minerality, which persistently graces the palate.



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www.shiverick.com • shiverick@shiverick.com