



## 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:** RossoRelativo

**Varietals:** 100% Nerello Mascalese

**Location:** Sicily

**Appellation:** Terre Siciliane Rosato

**Climate:** Mediterranean

**Area:** 18 hectares

**Vineyard:** The vineyards are located below Mount Etna, spanning an elevation range of 700 to 850 meters above sea level.

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

**Agricultural Method:** Organic (ICEA) 

**Vinification:** After destemming, the grapes are placed in stainless steel tanks. The juice undergoes a pre-fermentation maceration, remaining in contact with the skins overnight. Subsequently, the grapes are pressed and the juice is transferred to steel tanks, where the actual fermentation begins. The wine is then aged for a period of 2 years in steel tanks.

**Tasting Note:** RossoRelativo is a highly drinkable, fresh, and delightful wine. It is incredibly versatile. Due to the unique winemaking process, this wine is strongly influenced by the vintage. Additionally, it is interesting to note that this wine can be enjoyed at different temperatures, and its characteristics will vary depending on the serving temperature.



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