

A playful and highly drinkable wine that breaks the rules of DOC appellations and protocols, **Rivedibile** is the «enfant terrible» of every tasting commission.

I like it like this: iridescent and unpredictable.



Vino Rosso

WHY RIVEDIBILE?

In the Italian DOC Appellation system, “**Rivedibile**” is the official adjective for the wines that are not allowed to get the DOC. Reasons? Many. Sometimes a low alcohol, or a different personality, sometimes the blend or just the personal taste of the Commission members.

WHAT DOES IT TASTE LIKE?

This wine is fresh like the sea breeze that blows through the vineyards, and is savory and spicy like the aromatic herbs that grow wild along the Belice River. Tannins are smooth, and its pleasant acidity cleanses the palate, making it the perfect wine for food.

HOW IS IT MADE?

Grapes are handpicked in the second half of August. 8 days skin contact during spontaneous fermentation in amphoras and oak barrels, with manual punching downs. After spontaneous malolactic, the wine refines for 6 months on fine lees, in amphoras and in large Slavonian oak barrels. Aging potential is about 2-3 years.

HOW TO PAIR IT?

Rivedibile is the wine that I want to drink with my **Sicilian merenda**: snacks, some cheese, or a simple panino with mortadella Bologna.

GRAPES

A blend of native grapes grown in Tenuta Belicello.

SOIL

Medium texture, predominantly clayey, with little or no stones.

DATA

Total production: 4.000 btl
Alcohol content: 11%
Residual sugar: 0.85 g/l
Total acidity: 5.82 g/l
Total SO₂: 21 mg/l