Spassoso 2024

Rosso Terre Siciliane IGP – sustainable wine

Red wine from Nero d'Avola, Syrah & Perricone – Good Vibes Wines

Spassoso was born from a desire to explore and experiment. It is part of the "Vini del Buonumore" project, launched in 2021 as an expression of creativity and renewed optimism.

This red wine is mainly based on Nero d'Avola, blended with Syrah and Perricone. The grapes undergo a partial drying process before fermentation, enhancing aromatic concentration while preserving balance and drinkability.

The name refers both to the production technique and to the wine's character: vibrant, generous and Mediterranean in spirit.

On the nose, ripe red fruit, dark berries and sweet spice notes emerge. The palate is smooth yet structured, with balanced tannins and fresh acidity supporting its depth.

A contemporary Sicilian red, designed for sharing and for the table.

Technical data

- **Appellation:** Rosso Terre Siciliane IGP
- **Grape varieties:** Nero d'Avola (main), Syrah, Perricone
- **Production area:** South-western Sicily, Mazara del Vallo
- **Altitude:** 25–40 m a.s.l.
- **Training system:** Guyot
- **Vinification:** Partial drying of grapes, temperature-controlled stainless steel fermentation
- **Certification:** VIVA, sustainable viticulture
- **Allergens:** Contains sulphites
- **Ageing:** Stainless steel, short bottle refinement
- **Bottle size:** 750 ml
- **First vintage:** 2021

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VINI PER NATURA

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Analytical data – Vintage 2025

- **Alcohol:** 14% vol
- **Residual sugar:** 12 g/L
- **Total acidity:** 6.4 g/L
- **pH:** 3.52
- **Total SO_2:** 68 mg/L
- **Bottles produced:** 16,000

Pairings: perfect by the glass, it goes perfectly with platters of cold cuts and cheeses, red meats, and grilled burgers. Serve at 16-18 °C (50-54 °F)

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