

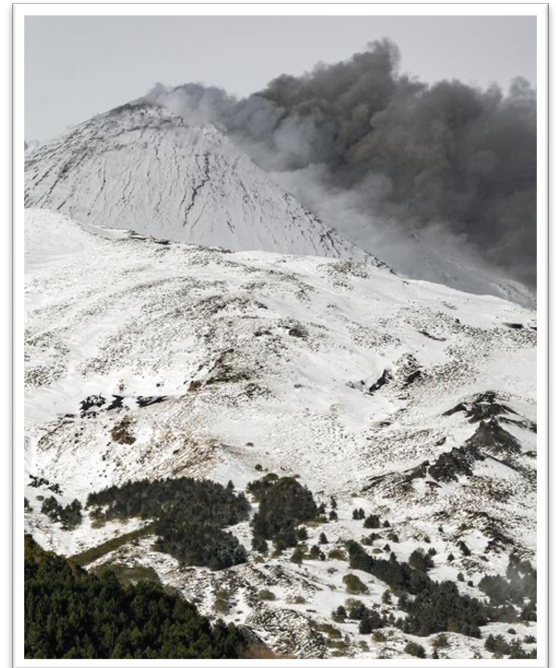
# FLAVIA

## -REBELLIOUS WINES-

Owner: Flavia & Giacomo Rallo

Farming Practices: Biodynamic, Organic, Sustainable, Vegan

Giacomo and Flavia Rallo are the brother and sister team behind Flavia Wines. Their passion for work, excellent intuition and commitment have led to the production of organic and natural wines, unfinned, unfiltered, and with very low sulphite contents. Giacomo and Flavia spread the culture of good wine and quality products of the region by completely dedicating themselves to the creation of native Sicilian wines. These wines are an expression of the identity of a territory rich in traditions, flavors and aromas. They are located between Contrada Birgi and Paolini, a stone's throw from the historic Marsala salt pans. This proximity to the sea contributes to the creation of soils rich in minerals, characteristics that give life to unique wines with Sicilian flavors and aromas. They also have vineyards in DOC Etna, where vines are planted on the northern slopes of Mount Etna, some rising to a height of 950m above sea level, on sandy volcanic soils, high in mineral content.



Giacomo and Flavia are the fourth generation of the Rallo family to work this land and make wines. Their great-grandfather Francesco Rallo moved to the Sicilian countryside in 1860 and began the processing of his first plots of land in the Baiata district. The love of this land and taking care of its present and future has been handed down from father to son for over 150 years. Giacomo and Flavia do not seek to have high yielding production methods. Instead, they focus on building the organic matter in the vineyard soil by eliminating the need for the use of chemical fertilizers, herbicides and pesticides, and pathogens. By doing this, they are assured of making wines as natural as possible for consumers to enjoy and they are contributing to the protection and welfare of the land and its environment.

## 2020 Allè Catarratto Zibibbo

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Elegant and majestic, the Flavia Allè Catarratto Zibibbo is produced with 80% Catarratto and 20% Zibibbo. Using native yeasts and no filtering or fining bring out the essence of the terroir. The proximity to the Riserva dello Stagnone and the Saline of Marsala, the maturation in French oak barrels and the refinement in the bottle personalize the greatness of this wine, endowed with elegance and intense aromas. The Allè Catarratto Zibibbo has a bright straw yellow color with orangish reflections. From the fruity bouquet emerge hints of orange blossom, peach and delicately linked to notes of delicate jasmine. The taste is intensely aromatic with a lively freshness.

**Biodynamic, Organic, Sustainable, Vegan!**

## 2021 Taillè Frappato Perricone

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Elegant and delicate, Flavia Taillè Frappato Perricone is produced with 50% Frappato and 50% Perricone. The maturation in Slavonian oak tonneau and the refinement in the bottle personalize the greatness of this wine, well structured and endowed with elegance and intense aromas. The Taillè Frappato Perricone has a deep ruby red color with purple reflections. From the fruity bouquet emerge hints of cherry, blackberry, sarsaparilla and plum delicately linked to notes of cloves, olive compote and licorice. On the palate an excellent freshness, soft and fruity complemented by an enveloping complexity.

**Biodynamic, Organic, Sustainable, Vegan!**

**91 Points – '20 Vinous** – *“While packaged in a liter bottle and under “bottle cap”, the 2020 Frappato-Perricone Taillè communicates far more depth than a taster would expect. It lifts up with a dark mix of plums and black cherries complemented by hints of sage. The textures here are wonderfully silky and round, guided by bright acidity, as floral-laced wild berries are neatly accentuated by a hint of sour citrus. Blood orange and blackberries linger through the finale, yet the end note here is how remarkably fresh the Taillè leaves the palate. This a beautiful blend of Frappato and Perricone that shows how the two varieties can sing so well in unison.”*

## 2020 Etna Bianco

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100% Carricante. A lovely, bright volcanic white. Hand-harvested, wild yeast fermented in stainless steel, then a portion aged in old 500 liter Slavonian oak before being bottled with a light fining, filtering. The wines are then aged another 2 months in bottle before being released. The result is a beautiful, complex blend of smoky lemon, minerals, some light tropical notes on a medium fat body that ends in a long finish. Supremely elegant. **Organic!**

**90 Points – Vinous** – *“It’s hard to pull away from the 2020 Etna Bianco with its sweetly scented bouquet of crushed apples, mint leaf, chamomile and a dusting of confectioners’ sugar. This is soft-textured and round on the palate, with vivid orchard fruits accentuated by a hint of candied citrus. Nothing seems out of place as it tapers off classically dry yet fresh, leaving inner florals and a bitter twang of raw almond. This no-frills Carricante is simply a pleasure to taste.”*

## 2019 Etna Rosso

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100% old-vine Nerello Mascalese. Hand-harvested, wild yeast fermented in stainless steel, then aged 12 months in used Slavonian oak. Once bottled lightly fined and lightly filtered, with a drop of SO<sub>2</sub>, they age another 12 months in bottle. This is the epitome of Mount Etna, with smoky dark juicy fruit, notes of meat, spicy, with a long, delicious finish. Even better, it offers a fantastic value as it’s in a LITER bottle, the **ONLY** wine in Liter coming off the volcano. **Organic, Sustainable, Vegan!**