

Organic Cala Niuri Rosso Frapatto Il Mortellito 2025



Region

Volcanic soils and a maritime influence combine to impart a distinct elegance and mineral character upon the island's wines. Notable for its range of local varieties with Nero d'Avola and Nerello Mascalese making reliable, fleshy red wines, whilst Catarratto, Grillo and Inzolia yield surprisingly well balanced and flavourful white wines. You will also find the more recognised grapes of Syrah and Chardonnay performing really well in this warm Mediterranean climate. However, it is the uniquely rich and mineral influenced dessert wines that are perhaps Sicily's greatest contribution to the wine world, from Marsala to Moscato di Pantelleria and Malvasia.

Producer

Mortellito is the name of the land located in Val di Noto in Southeast Sicily, which inspired the beginning of the family business in winemaking, with 23 hectares of land of both light soils (with limestone and clay for minerality and sapidity) and dark soils with more organic substances. They are certified organic and care about working with nature resources such as natural fertilisers and only harvesting by hand. In the winery they aim to respect the character of the wine allowing spontaneous fermentation to best reflect local terroir.

Tasting Notes

Cala Niuru is the estate's first red wine, shifting the focus away from power toward freshness, agility, and drinkability, made with Frappato, a historic local red variety long underestimated. Minimal intervention in both vineyard and winery, with a relatively low temperature for fermentation deliberately chosen to preserve freshness and enhance fruit expression and avoiding aggressive extraction. Delicate red fruit aromas reminiscent of wild strawberry and pomegranate, combined with distinctive Mediterranean scrub notes. Light-bodied yet structured, with vibrant freshness and refined tannins. A vertical and elegant expression of Frappato, marked by purity, finesse and saline persistence.

Food

Pairs beautifully with caramelized tuna, grilled vegetables and Mediterranean cuisine. Also ideal with charcuterie, light red meats and dishes where acidity and delicacy are key.

Technical Information

Country	Italy	Dry/Sweet Style	Dry
Region	Sicily	Alcohol Content	11.5%
Grape(s)	Frappato (100%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	Organic certified
Style	Fruity	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Light bodied		
Sustainable	Yes-sustainable practices		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk