



FRAPPATO / DOC SICILIA

This wine encloses its splendid and typical characteristic in the nature of the grapes with which it is produced. It is a singular red wine with very sweet tannins, great fresh, and crunchy fruity aromas that make it very pleasant to taste.



FRAPPATO / DOC SICILIA

TERRITORY / Central and southern Sicily, Municipality of Butera, Punturo district.

CLASSIFICATION / D.O.C.

GRAPE VARIETY / Frappato 100%.

SOIL / Medium weight, tending to loamy.

HEIGHT OF THE VINEYARDS / 300-350 mt.. above sea level

ORIENTATION / South - South/East.

TRAINING SYSTEM / Espalier, with a density of 4.500 stumps per hectare.

YIELD / 90 q/hectare.

VINIFICATION AND AGING

The grapes are harvested in the cool hours of the day. In the cellar they are de-stemmed and crushed before being sent to the alcoholic fermentation which is carried out at around 25° C. Considering the nature of the grape variety, efforts are made to facilitate contact between the must and the skins which can reach 25-30 days in favorable vintages. After racking, the wine is left to mature in steel and large barrels until bottling. Three months of aging follow before commercialization.

ORGANOLEPTIC SHEET

Ruby red, it opens with rich, intense aromatic notes, delicate fruity, and floral aromas typical of the grape. Fresh cherry, morello cherry, rose, and berries make up a very pleasant, dense, and intense picture. It is a fresh and soft wine that also lends itself favorably to a daring pairing with seafood dishes, maybe served fresh, thanks to a delicate tannic texture that gives pleasant drinking and remarkable elegance.

FOOD PAIRING

It is a daring pairing with fish dishes and seafood soups or, much more classically, with medium-aged sheep's cheeses.

SERVING TEMPERATURE / 18° C.

ALCOHOL / 13% vol.

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