



Frappato TERRE SICILIANE IGP

WINE DESCRIPTION

Frappato is a native Sicilian varietal that has a thin skin and large berries. It contributes with its fresh fruit character to the Cerasuolo di Vittoria blend, and it is a lively, fruit-forward wine when vinified on its own. In order to cultivate these delicate grapes, time and resources are invested in canopy management and under soil irrigation to ensure the Frappato does not suffer from excessive sun exposure or dehydration.

TASTING NOTES

Vivid red color with gentle purple tones. The bouquet on the nose is fresh with lots of red berries and delicate sweet spices. A very pleasant, well balanced and smooth sip, with lively acidity and a spicy, long-lasting after taste.

FOOD PAIRING

Ideal with meaty pasta, cheese, or slightly chilled, with tuna or swordfish.



PRODUCER PROFILE

Estate owned by: Massimo Maggio,
Stefano and Marina Girelli
Winemaker: Stefano Chioccioli
Total acreage of vine: 123 (50 Ha)
Winery Production: 600,000 bottles
Region: Sicily

VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, Ragusa
Soil composition:	Clay and iron bearing soil
Training method:	Cordon trained and spur pruned
Elevation:	550 ft a.s.l.
Vines/Acre:	5,500/Ha
Age:	15 years
Harvest time:	end of September
First vintage:	2010
Production:	100,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Frappato
Maceration technique:	Cold, on the skins for 10 days
Fermentation container:	Stainless steel tanks/ 7- 10 days at 22° C
Type of aging container:	Stainless steel tanks
Length of aging:	5-6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	2.14 g/L
Acidity:	5.4 g/L

