



Feudi
del
Pisciotto



PRODUCER PROFILE

Estate owned by: Paolo Panerai
Winemaker: Alessandro Cellai
Total acreage of vine: 111 (44 Ha)
Winery Production: 200,000 bts
Region: Sicily

MARENCO FRAPPATO Terre Siciliane IGT

WINE DESCRIPTION

Frappato is one of Sicily's oldest grape varieties. Usually blended with Nero d'Avola, like in the Cerasuolo di Vittoria DOCG, when monovarietal it is pleasant and smooth, with lively acidity and wonderful fragrances. It is characterized by a lighter color and most likely to be drunk young.

TASTING NOTES

Brilliant ruby red color. Fresh nose of red fruit, cherries and sweet spices. Round and balanced with bright acidity, velvety tannins and a persistent spicy finish.

FOOD PAIRING

Pairs well with fresh cheeses, salumi and fish dishes.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Terre Siciliane IGT
Soil composition:	Medium texture, slightly sandy and calcareous
Training method:	Spurred cordon
Elevation:	From 250 to 270 m a.s.l.
Vines/hectare:	6,000/Ha
Exposure:	South east
Age:	13 years
Harvest time:	Mid September
First vintage:	2007
Production:	14,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Frappato
Fermentation container:	Stainless steel tanks at 26° C for 10 days
Maceration technique:	1 month with frequent pumpings over
Type of aging container:	French oak barrique
Length of aging before bottle:	10 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	3 g/L
Acidity:	6.4 g/L
Dry extract:	34.2 g/L

