

# SANTA TRESA

## FRAPPATO TERRE SICILIANE IGP

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 UNDERSOIL 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 PAIRINGS

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

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Vittoria, Ragusa
<b>Green status:</b>	Bio Organic
<b>Soil composition:</b>	CLAY
<b>Training method:</b>	Guyot system, Spur Cordon
<b>Elevation:</b>	240m asl
<b>Vines/hectare:</b>	4500 – 5000 vines/ha
<b>Exposure:</b>	East / West
<b>Vine Age:</b>	from 5 to 25 years old
<b>Harvest time:</b>	Hand Pick September
<b>First vintage:</b>	2018
<b>Bottles produced:</b>	60.000 bt

### WINEMAKING & AGING

<b>Varietal composition:</b>	100%Frappato
<b>Fermentation container:</b>	Slavonian oak
<b>Maceration technique:</b>	on the skins for 8-10 days,
<b>Type of aging container:</b>	aged in oak 15% in French oak barriques
<b>Length of aging:</b>	one year
<b>Length of bottle aging:</b>	two months

### TECHNICAL DATA

<b>Alcohol:</b>	14% abv
<b>Residual sugar:</b>	1,9 g/L
<b>Acidity:</b>	6,35

### PRODUCER PROFILE

<b>Estate owned by:</b>	Massimo Maggio, Fam. Girelli
<b>Winemaker:</b>	Stefano Chioccioli
<b>Total land under vine:</b>	123 (50 Ha)
<b>Winery Production:</b>	600,000 bottles
<b>Region:</b>	Sicily



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