

terre dei Miti

FAMILY ESTATES

FRAPPATO

DOC SICILIA



"Carmelo Nicosia, assisted by his sons Francesco and Graziano, have transformed a five generation family business into one of the leading players in the renaissance of Sicilian wine. Located on the eastern slope of Mount Etna in Trecastagni, these vineyards produce wines that are renowned and esteemed for their minerality and "volcanic" personality."

VINEYARD LOCATION	Vittoria, in the province of Ragusa, (southeast Sicily)
ELEVATION	approximately 200 meters above sea level
SOIL TYPE	medium textured sandy soils
FARMING PRACTICES	CERTIFIED ORGANIC VEGAN
CASE PRODUCTION	6,000 bottles
YIELD	above 60 quintals per hectare
TRELLIS SYSTEM	Espaller spurred cordon; guyot
VARIETAL/BLEND	Frappato 100%
MACERATION AND FERMENTATION	The carefully selected grapes are cold macerated for 24 hours; fermentation for approximately 10-15 days at a controlled temperature (22-24°C)
AGING CONTAINER	stainless steel vats
AGING TIMES	approximately 2 months in the bottle
ALCOHOL BY VOLUME	12.5%



WINEMAKER

Carmelo Nicosia

REGION/SUBREGION

Sicily

Vittoria

