

Frappato DOC SICILIA

FRAPPATO 100% | ALCOHOL 12.5% | ORGANIC | VEGAN

Production area Vittoria, in the province of Ragusa (Southeastern Sicily) Vineyards

Altitude about 200 m. a.s.l.

Exposure South

Microclimate dry and sunny summers; winters characterized by short and intense rains

Soil medium textured sandy soils

Yield per Hectare above 60 quintals

Vines per Hectare 6.000 ca.

Training system espalier spurred cordon; guyot

Harvest by hand into crates, in September

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)

Ageing in stainless steel vats and about 2 months in the bottle

Tasting notes *Brilliant ruby red with violet highlights; intense fragrance with notes of berries, floral scents and hints of wild herbs; lively, fruity, smooth and juicy taste, with a great drinkability*

Food Pairings pasta dishes, pizza, sweet and sour vegetables, Cous Cous Tabbouleh, Caprese salad, and alternative to white wine for seafood dishes, such as tuna tartare

Serving temperature 13-16° C

terre dei Miti
FAMILY ESTATES



THE MYTH OF CIANE AND ANAPO

Two rivers unite, thier waters bound as one, embody the feelings of love without borders and eternal fidelity. As given to us by Mother Earth, Frappato Doc Sicilia, elates both qualities with passion.

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