

# Single Variety – Frappato

## VINTAGE

2024

## TYPE

Organic red wine

## DESIGNATION OF ORIGIN

Sicily  
Controlled Designation of Origin

## PRODUCTION AREA

South-central Sicily

## GRAPE VARIETY

Frappato

## ALTITUDE

More than 200 metres above sea level

## GROWING YEAR

Sicily has experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall

## HARVEST

From the first week to the fourth week of September

## VINIFICATION

The stalks are removed and the grapes are gently pressed. After a gentle pressing, the grapes are transferred to the fermenting vat, where the temperature is controlled to initiate alcoholic fermentation and maceration of the skins. After fermenting, the skins are left to macerate in the wine for at least five days. The resulting wine then undergoes a natural malolactic fermentation and is left to rest on its own yeasts in tanks until it is bottled

## BOTTLE AGEING

Once it has been bottled, it is kept in the cellars for a month before being put on the market



## Tasting notes



### Colour

Deep ruby red with purple tinges



### Bouquet

Intense notes of strawberry, blackberry and wild sour cherry



### Flavour

Aromatic juiciness and freshness abound on the palate. Perfectly balanced taste with aromas of red berries, rich and enveloping on the palate



### Wine longevity

More than three years



### Alcohol content

12% vol.



### Pairings

It pairs well with Mediterranean cuisine, pasta pies, grilled meats and medium mature cheeses



### Serving temperature

14-16 °C



### First vintage produced

2022



### Formats

75 cl