CORVO
DAL 1824

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