



## FRAPPATO

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2007	Red with great structure and longevity	100% Frappato	Niscemi (CL)

*As with Nero d'Avola, Frappato also shows the oenological value of Sicily. It is able to give a powerful, persistent and very elegant wine. It hits the taster with the olfactory notes that characterise it in an unmistakable manner.*

**Tasting notes:** distinguished by its ruby red colour and a fresh bouquet of red berry fruits and sweet spices. Round on the palate, with a lively acidity, the wine is well balanced and persistent.

**Pairing:** excellent with fresh cheeses and meats. But also with dishes based on particularly tasty fish.

**Municipality of production:** Niscemi (CL)

**Soil type:** medium mix with a sandy tendency

**Vineyard altitude:** 100 mt. s.l.m.

**Training system:** spurred cordon

**Planting density:** 6.000 plants per hectare

**Grape yield per hectars:** 60 Ql

**Harvesting period:** first week of october

**Vinification:** in steel

**Malolactic fermentation:** done

**Aging:** in barriques

**Duration of the aging in barriques:** 10 months

**Duration of the aging in bottle:** 8 months

**Available formats:** 0,75 l

