



FRAPPATO

Terre Siciliane IGT

FIRST VINTAGE	TYOLOGY	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

