FRAPPATO VIGNA BIDDINE SOTTANA
Vino di Contrada

Vittoria DOC Frappato



Grape variety: 100% Frappato
Classification: Vigna Biddine Sottana
Vineyard: 1.88 ha
Appellation: Vittoria DOC Frappato
Produced in: Contrada Biddine Soprana, Acate (RG), Eastern Sicily
Type of soil: 3 of 7 soils. Black soil with white pebbles
Agriculture: certified organic
Methods of growth: espaliers and cord, 5.000 plants/hectare in plot 20
Harvest period: September
Aging process: steel for 8 months and almost 10 months in bottle
Color: deep ruby red and purple reflections
Aroma: complex and rich in hints of red fruits, ripe blackberries and raspberries, rose flowers.
Flavor: fresh, aromatic and structured, small red fruits and jam notes emerge in the aftertaste, closing with the right tannicity and long persistence.
Best paired with: aperitifs based on fresh and mature cheeses, cured meats, marinated and tataki Sicilian red tuna, swordfish roll.
Serve at: 16°- 17°C (60°-63° F)

Note

Biddine is the historical name given to the district where Frappato is produced. Today's name is Biddini. The vineyard is small and preserves the oldest Frappato plants on the estate.