IL FRAPPATO

Vittoria DOC Frappato



***Grape variety*:** 100% Frappato
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
Harvest period: September
Aging process: steel for 6 months and in bottle until maturation
Color: very clear ruby red
Aroma: fragrant, fresh and overpowering, hints of red fruits, blueberries, raspberries and blackberries, violet flowers and sage.
Flavor: very vivacious and fresh, particularly aromatic because of red fruit and rosebuds, a dry pleasant and persistent finish.
Best paired with: appetizers including fresh and aged cheeses, salamis, Sicilian red tuna, fish soup, mullet, sushi and sashimi.
Serve at: 14°– 15°C (57°–59° F), slightly fresher than the usual temperature for red wines.

VALLE DELL'ACATE
press@valledellacate.it