Frappato  
I.G.P. Terre Siciliane

TECHNICAL PROFILE

**GRAPE:** Frappato biological grown  
**WINE TYPE:** Red  
**GRAPE VARIETY:** Frappato  
**CLASSIFICATION:** I.G.P. Terre Siciliane  
**HARVESTING PERIOD:** Mid September  
**WINE MAKING:** Steel, with temperature controlled fermentation at 28°C and 15 days maceration  
**ALCOHOLIC GRADATION:** 12.5% vol. - total acidity 5.2 g/l - pH 3.10  
**AGEING:** 6 months in chestnut barrels of 20 hl  

TERRITORY

**ALTITUDE:** 420m above sea level  
**CLIMATE:** Mild, wet winters, hot, dry summers  
**TERRAIN:** Medium mixture, rich in limestone  
**PRODUCTION AREA:** Center of Sicily  
**TERRITORY:** Territory of Caltanissetta (near Delia)

VINE YARD

**EXPOSURE:** Southern  
**CULTIVATION SYSTEM:** Espalier with Guyot pruning  
**DENSITY OF THE PLANTING:** Plants per hectare 3.600  
**YIELD PER HECTARE:** 90 quintals Approx

ORGANOLEPTIC PROFILE

**COLOR:** Medium intensity ruby red  
**NOSE:** Fruity with a predominance of red fruits, and delicate floral notes  
**MOUTH:** Fine and elegant, nicely tannic  
**SERVING TEMPERATURE:** 14-16°C  
**SERVING SUGGESTION:** Enhances grilled, fish dishes, roasted meat, wild game in general and cheese  
**LONGEVITY:** To be enjoyed within 3-6 years and more

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