

# Frappato

## I.G.P. Terre Siciliane

### TECHNICAL PROFILE

GRAPES:	Frappato biological grown
WINE TYPE	Red
GRAPES 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 5,2g/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 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 perodominance of red fruits, and delicate floral notes
MOUNTH	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

FRAPPATO

