



Il Frappato di Santa Tresa Organic sparkling wine - BRUT

Grapes: 100% Frappato

Harvest: Picking starts early September, when the grapes have a perfect balance of fruit and sugars, while retaining the necessary high level of acidity needed to create a well-balanced Spumante style.

Vinification: Following de-stemming, the grapes are very softly crushed and then gently pressed in a pneumatic press with a maximum pressure of 0,2 Barr. Prior to fermentation, the juice is chilled, allowing the solid particles to settle naturally, giving a clear juice ready for fermentation. Selected yeasts are added to initiate fermentation.

Fermentation is carried out at 18-20 C° for about 8-10 days. As soon as the fermentation is completed, the wine is raked into another stainless steel tank. Here it is stored at a controlled temperature until the secondary fermentation. In order to maintain the optimum level of natural acidity, malolactic fermentation does not take place.

Secondary Fermentation: The secondary fermentation takes place in small, closed stainless steel tanks and is initiated by a very specific yeast, very slowly at 14 °C, which helps to retain the freshness and fruit of the Frappato.

Tasting notes: Beautiful salmon pink colour, Frappato Spumante has fine, gentle bubbles and a very fresh fruity nose with hints of wild strawberries. On the palate the wine is very well balanced, gentle and soft with refreshing, citrusy acidity and lovely fruit.

