



## Frappato Terre Siciliane IGP

**Grapes:** 100 % Frappato.

**Harvest:** grapes are carefully harvested by hand towards the end of September.

**Vinification:** grapes are destemmed, but not crushed. Selected yeasts are added, and fermentation takes place at 20–22°. During the first part of the fermentation we do remontage until we reach 7% alcohol, and then as soon as the fermentation is completed, we separate the wine from the skins. Malolactic fermentation is usually spontaneous and takes place immediately after the primary fermentation is completed. The wine is then kept on fine lees and stirred periodically. The wine is then put in cement tanks and is not aged in oak.

**Tasting notes:** vivid red color with gentle purple tones. The bouquet is fresh, with lots of red berries and delicate sweet spices. The palate is smooth, yet with a very lively acidity, but well balanced, with a spicy, long lasting finish.



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