



FRAPPATO



Indigenous to Vittoria... The grape variety Frappato could not be more local to Santa Tresa – it the red grape variety of the region of Vittoria in the south eastern corner of Sicily.



Distinctive berries Frappato produces large, thin-skinned berries, which ripen towards the end of September.



A lovely light colour - Our Frappato has a wonderful light cherry colour, which is achieved during the first part of fermentation, when we carry out remontage until the wine reaches 7% alcohol, at which point we separate the juice from the skins.



A fresh red Malolactic usually takes place spontaneously immediately after primary fermentation. We then keep the wine on its fine lees, stirring periodically before putting the wine into cement tanks. There is no oak ageing in order to produce a really fresh style of red which is to be enjoyed young.



Tastes like...there is a lovely, fresh bouquet showing red summer fruits with touches of spice. The palate is vibrant, well balanced with lively acidity and a spicy, long finish.



Great with fish! Our Frappato is best served a little chilled and is ideal fresh tuna, or swordfish.



Contrada
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