



ORGANIC



VEGAN
FRIENDLY

IL FRAPPATO

Vino Spumante Brut

If you thought Grillo Spumante was unusual...

Then try our Frappato Spumante! We are excited to announce the latest addition to the Santa Tresa range – a Spumante rosé made from the indigenous grape of the **Vittoria region, Frappato**. We have had such success with both our red Frappato and with our Grillo Spumante, that the idea for a **Frappato Spumante Rosè** was born.

Just 4 hours

In order to obtain the perfect rosé colour, the juice is left in contact with the skins very briefly - for 4 hours. It is 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.

Taking it slowly

We take it very slowly with the secondary fermentation (which takes place in small, closed stainless steel tanks). We use a very specific yeast to initiate the secondary fermentation, keeping the temperature at around 14°C in order to retain the freshness and distinctive fruit profile of the Frappato.

Tastes like...

The Frappato Spumante is a lovely salmon pink colour, with fine gentle bubbles and a fresh fruity nose showing hints of wild strawberries. Beautifully balanced, the palate is gentle and soft, with fresh citrusy acidity and touches of summer fruits.

Excellent as aperitif, great with prawns or grilled aubergine.



Contrada
Santa Tresa,

97019 Vittoria (RG) Sicilia
www.santatresa.com