

## RAPPATU

Frappato



### DESCRIPTION:

Frappato has been cultivated in Vittoria since the XVII century; in the sicilian dialect it gets name from the "winged" shape of the bunch made up of two or more wings. Cherry red wine, dry and fresh, the bouquet of dark berry fruit is smooth, delicate and increases the characteristics of this wine of ancient origin combine the wine slightly chilled with fish soup and at room temperature with white meat and veal.



### CLASSIFICATION:

I.G.P Terre Siciliane

### VINEYARD LOCATION:

Hyblean Hills

### SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

### GRAPES VARIETIES:

100% Frappato

### TRAINING SYSTEM:

Trained in the counter-espalier system and pruned in spurred cordon

### AGE OF VINEYARD:

12 years

### YIELD PER HECTARE:

80 Q.

### VINIFICATION:

7 days maceration with marcs and fermentation at controlled temperature

### AGEING:

3 months in steel and 1 month in bottle

### ALCOHOL:

13% vol.

### FORMATS:

bottle cl. 75

### SERVING TEMPERATURE:

14° - 16°