



FRAPPATO

Vittoria DOC

A very light ruby-red wine with intense aromas of small red berries - cherries, blueberries, raspberries and blackberries. It is lively and fresh to the palate yet subtle ongoing flavours of red berries. The moderate tannins mean this can be served at 12-14°C and ideal with oily fish such as sardines with fennel and pasta.

Grapes: Frappato 100%

Soil: Sandy, red, rich in texture slightly south-west sloping at around 260m above sea level.

Plants and Pruning: Frappato using the classical Guyot system; planting density of 6000 plants per hectare.

Average age of the vines: 10 years.

Harvest: Last week of September.

Yield per hectare: At around 6000 kg per hectare.

Vinification: Fermentation takes place at 18-20° over more than 18 days. This is followed by the malolactic fermentation stage when the wine is left to age in stainless steel for a period of 3 months. After bottling, the wine is aged further for about 2 months.

Alcohol content: 12.5%.

Bottle size: 750 ml.

Serving temperature: 12-14°C.

