**FRAPPATO**
Terre Siciliane IGT

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<th>FIRST VINTAGE</th>
<th>TYPOLOGY</th>
<th>GRAPES</th>
<th>VINEYARDS</th>
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<td>2007</td>
<td>Red with great structure and longevity</td>
<td>100% Frappato</td>
<td>Niscemi (CL)</td>
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As with Nero d’Avola, Frappato also shows the oenological value of Sicily. It is able to give a powerful, persistent and very elegant wine. It hits the taster with the olfactory notes that characterise it in an unmistakable manner.

**Tasting notes:** distinguished by its ruby red colour and a fresh bouquet of red berry fruits and sweet spices. Round on the palate, with a lively acidity, the wine is well balanced and persistent.

**Pairing:** excellent with fresh cheeses and meats. But also with dishes based on particularly tasty fish.

**Municipality of production:** Niscemi (CL)

**Soil type:** medium mix with a sandy tendency

**Vineyard altitude:** 100 mt. s.l.m.

**Training system:** spurred cordon

**Planting density:** 6.000 plants per hectare

**Grape yield per hectares:** 60 Ql

**Harvesting period:** first week of October

**Vinification:** in steel

**Malolactic fermentation:** done

**Aging:** in barriques

**Duration of the aging in barriques:** 10 months

**Duration of the aging in bottle:** 8 months

**Available formats:** 0,75 l