



FRAPPATO | I PUTTI DEL SERPOTTA

SICILIA DOC SUPERIORE

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2023	Rosso di struttura e buona longevità	100% Frappato	Niscemi (CL)

A red grape variety from the South East of Sicily, Frappato grown at Feudi del Pisciotto reveals vivacity and organoleptic intensity in the glass. The particular selection of grapes destined for the DOC Sicilia Superiore I Putti del Serpotta line, dedicated to the great Sicilian sculptor who lived between the 17th and 18th centuries, allows for the production of a wine of great finesse.

Tasting notes: ruby red color, it has a fresh bouquet with notes of ripe red fruits and balsamic hints. Round on the palate, it has a lively acidity and great persistence and elegance.

Pairings: it goes well with fresh cheeses and cured meats. But also with particularly tasty fish-based dishes.

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 hectars: 60 Ql

Harvesting period: first week of october

Vinification: in steel

Malolactic fermentation: done

Aging: 8 months in barrique, 6 months in bottle

Available formats: 0,75 l

