

TERRITORY

PRODUCTION AREA

Central and Southern Sicily

GRAPE VARIETY

Frappato

SOIL

Mixed composition, mainly calcareous

ALTITUDE

More than 200 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines or bush-trained, with medium-high plant density per hectare

CLIMATE

Mild winters with fresh springs, hot and windy summers



Frappato

TASTING NOTES

COLOUR

Bright ruby red with intense violet hints

BOUQUET

An aromatic balance of rose and violets

FLAVOUR

Velvety with gentle tannins, great aromatic persistence

IRMÀNA

FRAPPATO



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

Grapes are hand-picked in the second half of September

VINIFICATION

Cryomaceration is used to promote aromatic and colour extraction, followed by long fermentation at a controlled temperature

MATURATION

Occurs in stainless steel for more than two months

AGEING

After bottling, the wine spends a month in the bottle in a temperature controlled cellar to develop aromas

ALCOHOL CONTENT

12.5% - 13.0% vol.

SERVING TEMPERATURE

16° - 18° C

FOOD PAIRINGS

Recommended with rich fish dishes, elaborate white meat or simple red meat and semi-mature cheeses

STORAGE METHOD

In a cool and not excessively humid environment, away from light

DURATION

Up to 2 years when stored in suitable conditions

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2019 harvest



DUCA DI SALAPARUTA

