

## 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

Sicilia DOC

### 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