

TERRITORY

PRODUCTION AREA

Central and Southern Sicily

GRAPE VARIETY

Frappato

SOIL

Mixed composition, generally calcareous

ALTITUDE

More than 200 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with 4,500 plants per hectare

CLIMATE

Mild winters with hot and dry springs and summers



Frappato

TASTING NOTES

COLOUR

Ruby red with purple tints

BOUQUET

An aromatic balance of rose and violets

FLAVOUR

Velvety with gentle tannins, great aromatic persistence

Calanica

FRAPPATO



TYPE

Red

CLASSIFICATION

Sicilia DOC

HARVEST

By hand from 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% by vol

SERVING TEMPERATURE

16° - 18°C

FOOD PAIRINGS

Recommended with rich fish dishes, meat, and semi-mature cheeses

STORAGE METHOD

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

LIFE

A wine which should be enjoyed within two years

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2019 harvest