

DUETTO FRAPPATO E SYRAH

PRODUCTION AREA – South eastern Sicily, on soils and in microclimates with a traditional vocation for quality red grapes.

GRAPE VARIETY - Frappato-Syrah.

TYPE – Red.

CLASSIFICATION – Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed, with traces of active lime.

ALTITUDE - from 50 to 350 meters msl.

VINEYARD - Bush-trained, medium-high plant density per hectare (4,500 plants).

CLIMATE - Mild winter, hot and dry springs and summers.

HARVEST - By hand, at perfect ripeness, in September according to grape variety.

VINIFICATION - Traditional fermentation with maceration for about 4-7 days at 24°-26° C soft pressing and malolactic fermentation.

AGEING - 12 months in glass-lined cement vats. Following bottling, 2 months in the winery at a controlled temperature of (15°-16°C) to evolve the bouquet.

TASTING

Colour - Lively ruby red with violet highlights.

Bouquet - Complex, fruity with a scent of violets.

Flavour - Dry, Full, with soft tannins and a persistent aroma.

ALCOHOL CONTENT - 12,5-13,0 % vol.

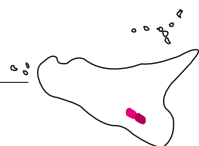
SERVING TEMPERATURE - 16°-18°C

RECOMMENDED WITH - Excellent as an aperitif, it is well suited for first and main courses of meat and flavourful fish.

STORAGE - Cool (15° c.) room, not too moist

LIFE - Within two years.

1ST YEAR OF PRODUCTION – 2010 harvest.



■ Frappato
■ Syrah