

TERRITORY

PRODUCTION AREA

Western and southern central Sicily

GRAPE VARIETY

Organic Frappato

SOIL

Mixed composition, limestone/siliceous

ALTITUDE

Greater than 200 metres above sea level

VINEYARD

Espalier-trained, with medium density of 4,500 vines per hectare

CLIMATE

Mild winters with cool springs, hot and windy summers



Frappato

TASTING NOTES

COLOUR

Red with intense violet reflections

BOUQUET

Harmonious balance of notes of violet and red berries

FLAVOUR

Velvety with gentle tannins, persistent flavour and pleasant softness

IRMÀNA

ORGANIC FRAPPATO



TYPE

Red

CLASSIFICATION

DOC Sicily

HARVEST

Mid to late September

VINIFICATION

Cryomaceration for improved extraction of flavour and colour, followed by temperature-controlled fermentation

MATURATION

In steel for over two months

AGEING

After bottling, it spends one month bottled in the cellars to develop the bouquet

ALCOHOL CONTENT

12.5% - 13.0% vol

SERVING TEMPERATURE

16° - 18°C

FOOD PAIRINGS

Perfect with tasty fish dishes, meat dishes and medium mature cheeses

STORAGE METHOD

Store in a cool, dry place away from direct sunlight

SHELF LIFE

Over two years if stored in suitable wine cellars

FORMAT

75 cl bottle

1ST YEAR OF PRODUCTION

2022 harvest



CORVO

DAL 1824