

FRAPPELLO

FRAPPATO NERELLO MASCALESE

Elegance and minerality are the distinctive features of Frappello, the legacy of two vines in a unique land: the Marsala hinterland. The expert hand harvesting of Frappato and Nerello Mascalese is carried out among the lights and scents of the rolling hills surrounding the Salemi area. The winemaking continues in the cellar with maceration and fermentation, at 25°C for 15-20 days in steel tanks involving the malolactic fermentation as well. The wine ages partly in 225 liter barriques for 4 months, the rest for 8 months in steel tanks. A fresh and generous red wine, with spicy notes, suitable for being paired with both meat and fish dishes.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Ruby red color with burgundy hues

AROMA: Fresh bouquet with notes of spices and wild berries.

PALATE: The scents perceived by the nose return in the mouth. Rounded on the palate, good tannins, with a long and persistent finish.

HOW TO TASTE

FOOD MATCH: Fish and meat dishes; medium maturation cheese

PROPER GLASS: Medium sized stemmed wine glass

SERVING TEMPERATURE: 14-16 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 50.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: Frappato – Nerello Mascalese

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 30% in 225 lt barrique for 4 months, 50% in steel tanks

