

# FRAPPO

## FRAPPATO ROSÈ

The fruity, intense and organic Frappo is the pride of Caruso & Minini's high quality production. This wine comes from the Marsala hinterland, after a careful grape selection over the grape harvest taking place between September and October. Once in the winery, grapes undergo 8 hours of maceration process at 10°C, followed by must fermentation at controlled temperature. Fresh, lively Frappo is defined by strawberry and cherry flavours with a subtle acidity, creating a sophisticated blend of modernity and classic taste. The label's vibrant colors featuring a pink flamingo add an extra layer of charm. This bird is a symbol of the natural reserve of Stagnone.

### APPELLATION

IGP TERRE SICILIANE

### TASTING NOTES

COLOR: Pale pink color

AROMA: Lively notes of flower and aromatic bouquet of cherry and red fruits

PALATE: Aromatic on the palate, this wine discloses a pleasant acid note, as well as strong hints of strawberry and cherry.

### HOW TO TASTE

FOOD MATCH: Frappo is the right choice to pair with light lunches, appetizers, seafood risotto, fried fish.

PROPER GLASS: Tulip

SERVING TEMPERATURE: 10-12 °C

### MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, for social inclusion.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 20.000

FORMATS: 75 cl

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

### VITICULTURE

TERROIR: Hill

VINES: 100% Frappato

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: 12,5% Vol.

WINEMAKING PROCESS: 8 hours of maceration at 10°C, soft pressing of the grapes, must fermentation at controlled temperature.

MATURATION: 4 months in steel tanks; bottle aging.

