

The Mith of Ciane and Anapo

FRAPPATO

RED WINE • SICILIA DENOMINAZIONE DI ORIGINE CONTROLLATA

MADE WITH ORGANIC GRAPES • VEGAN

Made with Organic grapes of Frappato, an ancient variety typical of Southeastern Sicily, this certified Vegan wine is distinctive for its beautiful ruby red colour with violet highlights, its pleasantly fragrant bouquet of red fruits, raspberries and blueberries, while its taste is lively, fresh, mineral and velvety.

Grape varieties Frappato 100%

Alcohol content 12,5% vol.

Production area: Vittoria, in the province of Ragusa (Southeastern Sicily)

Vineyards

Altitude: about 200 m. a.s.l.

Exposure: South

Microclimate: dry and sunny summers; winters characterized by short and intense rains.

Soil: medium textured sandy soils.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon; guyot.

Harvest: by hand into crates, in September.

Maceration: the carefully selected grapes are cold macerated for 24 hours.

Fermentation: for approximately 10-15 days at a controlled temperature (22-24°C).

Ageing: in stainless steel vats and about 2 months in the bottle.

Tasting notes

Color: brilliant ruby red with violet highlights.

Nose: an intense and fragrant aroma with typical notes of strawberries raspberries, blackberries and blueberries, floral scents and hints of wild herbs.

Palate: lively, fruity, smooth and juicy taste, with a great drinkability.

Food Pairings: ideal partner for pasta dishes with tomato sauce, sweet and sour vegetables, Cous Cous Tabbouleh, Caprese salad, pasta alla Norma, or with the classic Neapolitan pizza. It is also a valid alternative to white wine when served at a lower temperature (13-14°C) with flavourful seafood dishes, such as tuna tartare.

Serving temperature: 13-16°C.

terre dei Miti

FAMILY ESTATES

