



LA TRADIZIONE FRAPPATO

Fruity, zesty and full-bodied. A Frappato pure that properly represents Sicily. The mouthfeel is elegant and persistent, the result of a careful and special process that focuses on raw material, with the pure expression of varietal characters. Grapes are hand harvested and softly destemmed, before facing maceration, from which it takes on the bright ruby red colour. The following fermentation, regularly controlled, provides beautiful organoleptic characteristics and an aromatic bouquet to the wine, whose elegance and gracefulness confirm its versatility and charm.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Pronounced ruby red, smooth.



BOUQUET: Pleasing notes of wild berries, strawberries and blackberries mingle with spicy flavours of black pepper and rosemary.



TASTE: Full-bodied, with light sweet notes that perfectly blend with the astringency of the tannin. Great sapidity which enhances the fruit notes.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with cold cuts, semi-aged cheese, meat-based first and main courses.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 16-18 °C.

ON THE MARKET

ORIGIN OF THE NAME: The name "La Tradizione" for Sicilian wines evokes the island's cultural and winemaking heritage, highlighting the connection to viticultural practices passed down through generations. It represents a tribute to historical cultivation and winemaking methods that celebrate indigenous varieties and the unique terroir of Sicily.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Frappato.

VINEYARD LOCATION: Salemi

ALTITUDE: 300 m.a.s.l.

SOIL: Medium-texture.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 90.

HARVEST PERIOD: First decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

VINIFICATION: Grapes are hand harvested and gently destemmed before maceration of the skins takes place. After malolactic fermentation occurs, the wine is aged in steel tanks for 4 months.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 3 years.