



FRAPPATO 2017

the grape and the land

Vittoria | Sicily | Italy

Frappato is one of the many extraordinary indigenous grapes from the island of Sicily. It thrives in the sandy soils of Vittoria in the southern part of the Island where it produces light, refreshing reds. Though most commonly blended with Nero d'Avola, alone it is a red worthy of a variety of foods from fish to spiced North African fare.

the wine

100% Frappato

IGT Terre Siciliane

Grapes were harvested at the end of September, fermentation at 60 degrees Fahrenheit for 12 days, and then simply aged for 12 months in concrete tanks.

TA: 6.2 pH 3.4

Delicious served chilled and works wonderfully as a red for fish as well as spiced dishes.

