

AIOSA

FRAPPATO
INDICAZIONE GEOGRAFICA PROTETTA
TERRE SICILIANE



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GRAPES:
100% Frappato

VINEYARD AREAS:

The vineyards are located in the provinces of Ragusa and Caltanissetta, in southeastern Sicily, an area renowned for the cultivation of Frappato. Vines aged between 20 and 35 years grow on clay-rich soils and benefit from a typical Mediterranean climate, characterized by warm, sunny days and cooler nights. These conditions ensure balanced ripening and allow the variety to express freshness, aromatic clarity and smooth tannins.

HARVEST:

Carefully hand-harvested in mid-September

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 25°C for 10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, the malolactic bacteria is induced.

WINEMAKER'S NOTES:

Bright ruby red in colour. The bouquet is elegant and expressive, with aromas of red fruits such as cherry and raspberry, complemented by subtle floral notes of violet and delicate spicy nuances.

On the palate, the wine is fresh and savoury, supported by well-integrated acidity that provides liveliness, lightness, and a smooth, balanced finish. Ideal with light dishes, grilled vegetables, white meat and soft cheeses.