



If Frappato is Vittoria's most typical grape variety, then our Cortese Nostru Frappato is the embodiment of its typicity!

Nostru

FRAPPATO TERRE SICILIANE

indicazione geografica protetta

GRAPES

100% Frappato di Vittoria - using our very own clone developed on the estate.

HARVEST

The grapes are carefully **picked by hand** towards the end of September and are carefully put into small containers of 15kg.

VINIFICATION

The grapes are chilled overnight in a refrigerated room to lower the temperature to 6-8°C, in order to preserve the particular qualities of the Frappato. After a very **gentle destemming** and crushing the grapes are **fermented** at a temperature of about 18-22°C for 10-12 days. The wine is separated from the skins and **malolactic fermentation** is allowed to take place naturally. After the malolactic fermentation is completed, **the wine is kept on its fine lees** for about 4-6 months in stainless steel tanks, with regular stirring, before bottling.

TASTING NOTES

Cortese Frappato genuinely has its own **unique style**, as the Frappato grapes come from ancient clones developed on our own estate. It has a very beautiful light cherry colour, with a **fresh and vibrant** bouquet, reminiscent of **wild strawberries** and a beautifully balanced palate, with **silky smooth fruit**, a real freshness running through it and a **surprisingly long finish**.

TO SERVE

Thanks to its particular characteristics of an "atypical" red and its extraordinary **fruity** nature, Frappato is the wine that in Vittoria **is traditionally drunk with fish**. Among the ideal pairings there are traditional Ragusa dishes, such as tuna, swordfish, blue fish, cured meats and cheeses.