



During the Spanish rule, a count crossed Sicily and reached Matarocco, a dense cloud of houses crossed by a winding road dating back three centuries and famous for the culinary specialties of ancient origin that captivated him. Since then, he committed to pass on to generations to come the recipe for excellence of that place: the Matarocco, a typical peasant tomato dish known only in Marsala, used as a condiment for pasta and bruschetta and that housewives still prepare today according to tradition. This line is dedicated to the encounter between the Earl and Matarocco, and has been created to celebrate the best Sicilian cultivar, Grillo, Inzolia, Grecanico, Alcamo white, Nero d'Avola, Frappato, Syrah. We propose a selection of this wine line.

Frappato is an indigenous red grape, planted in Sicily primarily in Siracusa and Ragusa areas. It is a very old red grape variety, coming probably from Spain during the eighteenth Century. Frappato is an excellent wine of brilliant ruby color, with vinous and fruity aromas.

Frappato Terre Siciliane IGT "Conte di Matarocco"

GRAPE VARIETIES

Frappato

WINEMAKING

The grapes are subject to fermentation with maceration on the skins for about 6 days; after malolactic fermentation, the wine is aged in temperature-controlled stainless steel tanks, followed by one month of aging in the bottle.

AGEING

One month in bottle.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is bright ruby red and the nose is fruity aromas with notes of red berries; on the palate it is medium bodied with balanced tannins, very harmonious; fresh and soft taste.

GASTRONOMY

It's excellent with pasta dishes and white meat, and with both fresh and mildly seasoned delicate cheeses.

Serving temperature 15°C

AVAILABLE FORMATS

75 cl

