



"Sicilien is ...", is the beginning of the story of foreign visitors when they speak of Sicily. This is how it is perceived: a symphony of colors that fascinates the rest of the world. Sicilien is the triumph of the red of the terroir kissed by the golden sun. Sicilien has boundless beauties wrapped in the blue sea. An island that also has hills, valleys and plains where the best grapes have been grown for years, originating our Sicilien wines. 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 18th Century. Frappato is an excellent wine of brilliant ruby color, with vinous and fruity aromas.

Frappato DOC Sicilia "Sicilien"

GRAPE VARIETIES

Frappato

WINEMAKING

Alcoholic fermentation and maceration on the skins lasts about 8 days; the grapes are gently pressed and then malolactic fermentation is carried out.

AGEING

The wine is left to mature for at least 3 months in large cement vats and aged for 3 months in bottle.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is brilliant ruby red with violet hues; the fruity fragrance has light, lively and well-balanced notes of cherry and red berries appearing on the palate.

GASTRONOMY

It's excellent with white and red meats and slightly seasoned cheeses.

Serving temperature 12 °C

AVAILABLE FORMATS

75 cl

AWARDS

2015 - Decanter - Asia Wine Awards - Bronze

