SANTA TRESA FRAPPATO SPARKLING BRUT ROSÉ

THE "TERRA ROSSA" SOIL AT SANTA TRESA IS A THEATRE OF LIFE. EACH PORTION OF OUR LAND EXPRESSES ITSELF INDIVIDUALLY, CHARACTERISED BY THE COMPOSITION OF THE SOIL FROM THE ROOTS TO THE LEAVES. OUR VINES ARE ENRICHED BY PARTICULAR NUTRIENTS FOUND IN THE SANTA TRESA TERRA ROSSA, RESULTING IN GRAPES WHICH ARE A DIRECT REFLECTION OF THIS SPECIAL TERROIR.

TASTING NOTES

A delicate salmon pink, Il Frappato Spumante Rosé has a fine and consistent perlage. Elegant, with fresh fruity notes on the bouquet, reminiscent of wild strawberries. On the palate, the wine is delicate and harmonious, with lovely fresh fruit flavours, citrussy notes and a pleasant acidity.

FOOD PAIRINGS

The ideal aperitif and perfect accompaniment to seafood antipasti. Excellent with shellfish. In Ragusa, we pair it with our local mortadella. Serve chilled at 8-10°C.

VINEYARD & PRODUCTION INFO

Vineyard location: Vittoria, Ragusa

Green status: Organic, Vegan Friendly **Soil composition:** Sandy red, clay and rocky soil

Training method:

Elevation:

Vines/hectare:

Exposure:

Vine Age:

Harvest time:

Guyot

200 m a.s.l.

5500 p/ Ha

South East

10/15 years

Mid Spetember

First vintage: 2017

WINEMAKING & AGING

Varietal composition: 100% Frappato

Fermentation container: Stainless steel tanks/ 8- 10 days at 14° C **Maceration technique:** Short skin maceration before pressing

Type of aging container: Stainless steel tanks

Length of aging: none
Length of bottle aging: none
Bottles production: 15.000

TECHNICAL DATA

Alcohol:
Residual sugar:
Acidity:
Dry extract:
13.5%
3.6 g/L
6.70 g/L

PRODUCER PROFILE

Estate owned by:
Winemaker:
Total land under vine:
Winery Production:
Region:
Stefano Girelli, Massimo Maggio
Stefano Chioccioli
123 (50Ha)
600.000
Sicily





