

IL FRAPPATO BRUT ROSÉ



VINEYARD & PRODUCTION INFO

Green Status: organic, vegan friendly
Soil composition: sandy red, clay and rocky soil
Training method: Guyot
Elevation: 656 fta.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South-East
Vines age: 10-15 years
Harvest time: mid September
First vintage: 2017
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Frappato
Fermentation

Container: stainless steel tanks
Length: 8-10 days
Temperature: 57 °F

Maceration

Technique: short skin maceration before pressing

Aging

Container: stainless steel tanks



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 3.6 g/l
Acidity: 6.70 g/l



FOOD PAIRINGS

The ideal aperitif and a perfect accompaniment to seafood antipasti. Excellent with shellfish.



TASTING NOTE

A delicate salmon pink, Il Frappato Spumante Rosé has a fine, 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 flavors, citrusy notes, and a pleasant acidity.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)

DAL 1697

SANTA TRESA

