

RINA RUSSA

FRAPPATO TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Green Status: bio organic
Soil composition: clay
Training method: Guyot system, spurred cordon
Elevation: 787 ft a.s.l.
Vines/ha: 4,500-5,000 vines/ha
Exposure: East-West
Vines age: 5-25 years
Harvest time: September
First vintage: 2018
Production: 60,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Frappato
Fermentation
Container: wood barrels
Maceration
Technique: on the skins
Length: 8-10 days
Aging
Container: barriques
Wood: French oak
Length: 1 year
In bottle: 2 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 1.9 g/l
Acidity: 6.35 g/l



FOOD PAIRINGS

Ideal with meaty pasta, cheese, or slightly chilled with tuna or swordfish.



TASTING NOTE

Vivid red color with gentle purple tones.
The bouquet on the nose is fresh, with lots of red berries and delicate sweet spices.
A very pleasant, well-balanced, and smooth sip, with lively acidity and a spicy, long-lasting aftertaste.

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)

