

DRIOPE

FRAPPATO

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA



Grape variety: Frappato

Denomination: IGP Terre Siciliane

Production area: Santa Ninfa (TP)

Territory: altitude 350 m above sea level, mainly hilly orography with silico-calcareous soil

Vineyard: vertical shoot positioning trellised vines, with Guyot pruning; density of 3,500 plants per hectare with an average yield of 8,000 Kg per hectare

Vinification: The grapes are gently destemmed, the fermentation is carried out at a temperature of 24 °C for about 10 days, refinement takes place in steel tanks at a controlled temperature for at least 5 months

Tasting Notes

Colour: delicate red

Bouquet: pleasantly aromatic scents with notes of rose and red berries

Taste: silky tannin with excellent persistence and medium body

Longevity: A long-lived, identifying and contemporary wine

Serving temperature: 18 °C

Pairings: excellent with grilled vegetables, cold cuts, soups and white meats