



  
SIZE  
0,75 L

## MONOVARIETALI

# FRAPPATO

Terre Siciliane IGT, Organic

A RED WINE ALTERNATIVE TO ENJOY AT APERITIF TIME.  
SERVE IT COOL, AND PAIR IT WITH FISH.



GRAPE VARIETY  
Organic Frappato



ESTATE  
Baroni Estate, Noto (SR)

TERROIR AND ELEVATION  
Our Frappato grows in medium-textured clay-lime-stone soils at an elevation of approx. 50 metres a.s.l.

HARVEST  
Starting in the last week in September



VINIFICATION AND MATURATION  
After the grapes are quality-selected and picked, the berries are gently pressed and the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 14 months and in the bottle for a minimum of 3 months.



SENSORY PROFILE  
With a luminous ruby red, our Frappato exhibits an impressive aromatic array of wild red berry, violets, and sage. It is lively and crisp on the palate, progressing to a long-lingering, pleasurable finish that is clean and dry.

PAIRINGS  
This Frappato is the perfect choice for pairing with aperitifs featuring traditional cold cuts assortments and aged cheeses, and with the classic pasta with sardines.



SERVING TEMPERATURE  
14-16°C