

Feudi del Pisciotto

CAROLINA MARENGO FRAPPATO SICILIA IGT

As with Nero d'Avola, Frappato also demonstratesall that Sicilian wine-making hasto offer and is capable of great vigour, persistenceand elegance, characterised by thefirst unmistakably fragrant notes.

Varietals:100%Frappato

Vineyard Location:Niscemi (CL)
Orientation:Southwest
Elevation:110 mt
Trellising:Spur pruned cordon
Soil:Medium-textured soil, lightly sandy and pebbly

Vinification:Fermentation in stainless steel at controlled temperature. Total mololactic fermentation is carried out

Aging Process:In barriques (50% new, 50% used) for 10 months, with additional 5-6 months in bottle

Tasting Notes:
Bouquet:Raspberry fruit aromas
Flavor:Fragrant notes and bright acidity. Great vigor, persistence and elegance.
Pairings:Pair it with grilled fish, spicy sausages, pasta with tomato and vegetable sauces, provolone and caciocavallo cheeses.

Alcohol Content:13.5%
Serving Temperature:16°C
Production:9,500 bottles
Grapes : Frappato (100.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea**.**It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;



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