



SCIULÈ

Frappato Terre Siciliane IGT

An intense and well-balanced wine that surprises for its versatility and pleasantness. Thanks to its freshness and a splendid bouquet its perfect for aperitif.

Classification: Terre Siciliane I.G.T.

Area of Production: C/da Musciuleo in the Commune of Marsala. East/West exposure

Altitude: 100 m asl

Climate: Temperate-warm, Mediterranean

Terrain: Loamy-clay soil

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 20 years

Plant Density: 4,400 plants/ha

Harvest: Beginning of September (2 pickings)

Grape Variety: 100% Frappato

Vinification: The grapes are carefully selected and hand picked at harvest during the cooler hours of the day. After destemming, maceration takes place at a controlled temperature, followed by alcoholic fermentation (18/25 days), before racking

Ageing/Refining: The wine refines in stainless steel and 6 months in large oak cherry barrels before bottling

ORGANOLEPTIC CHARACTERISTICS

Color: Red ruby, with violet hints

Scent: Intense, with floreal and fruity notes of violet and black cherry

Taste: Fresh ,Delicate and elegant

Alcohol Content: 13,5% vol

Total Acidity: 5.4 g/l

Serving Temperature: 16-18° C

Food Pairing: It pairs well for cured meats and cheese, but also with second dishes with white meat