



FRAPPATO Terre Siciliane IGT Bio

Grapes
Frappato

Production Area
Sicilia

Vinification
This Gergenti Organic Frappato, made by organically grown grapes, embodies the unique charm of Sicily. The grapes are handpicking in early of August. After the harvest the grapes are left to be macerated with their skins for 6 days. Manolactic fermentation takes place at controlled temperature in stainless steel tank. After that the wine is aged in bottle for another month.

Description
Red ruby colour. The aroma is fresh, fruity with a scent of blueberries and red-berries. In the mouth this wine is medium-bodied, harmonious and smooth.

Food pairing
Perfect as aperitif, light dishes and with white meat. Excellent with cheese and light starters.

Serving temperature
18°- 20°C

Bottle
Borgognotta Authentique

Characteristics
Alcohol: 13 % vol.
Residual Sugar: 10 g/l