



Paternò di Vittoria[®]



Frappato Vittoria D.o.c.

Classification:
Frappato Vittoria D.o.c.

Grape varieties:
100% Frappato

Production area:
Comiso (RG) - Eastern Sicily

Farming system of the vineyard:
espalier vineyard

Vinification:
manual harvest at the right time of maturity; cold maceration on the skins for 4 days and temperature controlled fermentation

Ageing:
1 month in steel tank, 1 month in bottle

Alcoholic content:
13,00%

Colour:
cherry red

Bouquet:
fruity, red fruits, morello cherry and pomegranate

Flavour:
rounded and well-orchestrated

Food and wine pairing:
white meats, grilled vegetables, served cool on roast and fish soup

Serving temperature:
16°-18° C

