



100%
Organic Wine



Nostru

FRAPPATO
TERRE SICILIANE
indicazione geografica protetta



If Frappato is Vittoria's most typical grape variety,
then our Cortese Nostru Frappato is the embodiment of its typicity!

GRAPES

100% Frappato di Vittoria - using our very own clone developed on the estate.

HARVEST

The grapes are **carefully picked by hand** towards the end of September
and are carefully put **into small containers** of 15kg.

VINIFICATION

The grapes are **chilled overnight** in a refrigerated room to lower the temperature to 6-8°C,
in order to preserve the particular qualities of the Frappato. After **a very gentle destemming**
and crushing **the grapes are fermented** at a temperature of about 18-22°C for 10-12 days.

The wine is separated from the skins and **malolactic fermentation** is allowed
to take place naturally.

AGEING

After the malolactic fermentation is completed, **the wine is kept on its fine lees**
for about 4-6 months in stainless steel tanks, with regular stirring, before bottling.

TASTING NOTES

Cortese Frappato genuinely has its **own unique style**, as the Frappato grapes **come from ancient clones** developed on our own estate. It has a very beautiful **light cherry colour**,
with a fresh and **vibrant bouquet**, reminiscent of wild strawberries and a beautifully
balanced palate, with **silky smooth fruit**, a real **freshness** running through it
and a surprisingly **long finish**.