



TARENI FRAPPATO

RED IGT

Clayey, gravelly soils yield a fruit-driven red wine perfect served cool and with scents of red berries and violets

GRAPE VARIETY

100% Frappato

TERRITORY OF ORIGIN

Province of Trapani

TERROIR

Soil composition: Clayey, gravelly soils.

Altitude: 80 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period starting from the first ten days of September. Partial maceration at low temperature followed by temperature controlled fermentation. 4 months of ageing in stainless steel.

TASTING NOTES

Colour: bright garnet red.

Aroma: intense aroma of red berries and prunes, with floral notes of violets.

Palate: fruity notes of prunes and black cherries, with light hints of plums and pomegranates.

PAIRING

White meat and boiled meat, fish sauces and soups with tomatoes and fresh and semi-aged cheese.

Serve at 12°-16° C.

ALCOHOL CONTENT

13% by Vol.

SIZE

75 cl

