

Frappato 2025

Vittoria DOC

100% Frappato

This is a rare and exclusive variety cultivated according to the criteria of sustainability and organicity, in only a few hectares in the whole of Sicily, which reaches its ultimate expression in the red sands of Vittoria, not far from the sea.

An aromatic and pleasing red wine as are few others, the perfect synthesis between tradition and new trends; an ideal interpreter of the wine that is popular today.



FIRST VINTAGE
2013

WINERY
Dorilli



CERTIFIED
Organic Wine; SOStain®;
10.1 B



TYPE OF SOIL: the principal characteristic of the soils of the Vittoria area is the sandy texture; the soils consist mainly of loose red sands with a structure of small dimension, moderately deep; a layer of tufa lies at about 90 cm, very important for the water capacity of the soil and thus for the water balance of the plants.

ALTITUDE: 70 metres above sea level.

YIELD PER HECTARE: 65 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOStain® protocols; ground cover of beans, vetch and wild plants to increase the organic structure and the nitrogen content and favour the vitality of the soil's microfauna; plant health is preserved with minimal quantities of sulphur and copper; phytophages are controlled with useful insects, sexual confusion and application of natural restoratives such as kaolin and vegetable extracts.

HARVESTING PERIOD: 26th-27th August.

VINIFICATION: the grapes are gathered by hand and transported to the winery in small trolleys. Once in the winery, they are destalked and pressed, then sent to stainless steel tanks of 114 and 150 hl. The grapes are stirred three times a day with very short pumping over – between 10 and 20 minutes – according to the phase of fermentation, and to protect the skins and the fruit as much as possible. Fermentation lasts 7/8 days, with the temperature during the early

phases maintained at about 12/13 °C and when it is reaching its conclusion, refrigeration is halted and the final alcohol degrees develop at temperatures between 24/25 °C. Once the fermentation has finished, the skins remain in contact with the wine for 10/13 days and are then racked off. The malolactic fermentation occurs in the same tanks, once completed – between December and January – and after the racking following the malolactic, maturation commences still in stainless steel tanks of 114 and 150 hl.

BOTTLING: December 2025.

ALCOHOL CONTENT: 13,50% vol.

TOTAL ACIDITY: 6,25 g/l

PH: 3,32

AGEING CAPACITY: to drink at once or to keep for 2-3 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single-pierce cork; DIAM®.

TASTING NOTES: Pale ruby red with purple hues. Typical notes of orange marmalade, ripe strawberry, rosehip, and candied violet with an elegantly smoky tone. In the mouth, a great quantity of red fruit with balsamic tones.

PAIRING: Because of the extraordinary versatility of this Sicilian Claret, there are many possible pairings. Starting with red aperitifs, continuing with fried fish, meat and vegetable dishes, gourmet pizzas, white cheese, tuna and tartars. It combines perfectly with tomatoes, in their many forms and interpretations.

NOTES ON THE VINTAGE - VITTORIA 2025

A cool summer greatly benefited the vineyards of Vittoria, where we obtained healthy, balanced, ripe and fresh grapes: a harvest of great quality.

The Frappati wines already show aromas rich in red fruit nuances.