

# Frappato 2023

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.*



**FIRST VINTAGE**  
2013

**DISTRICT OF VINEYARD**  
Acate (RG)

**VINEYARD**  
Mogli

**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:** 10<sup>th</sup>-20<sup>th</sup> September

**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:** May 2024.

**ALCOHOL CONTENT:** 12,50% vol.

**TOTAL ACIDITY:** 5,65 g/l

**PH:** 3,48

**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:** Ruby red with violet reflections. The notes of rose and candied violets are typical with an elegantly smokey tone. In the mouth much red fruit with balsamic tones.

**PAIRING:** the extraordinary versatility of this Sicilian claret is freed when paired with the enduring recipes of every day, such as rigatoni all'amatriciana, spaghetti alla Bolognese and lasagne. Its versatile character borders on the contemporary; ideal with cheeseburgers. Hypnotic with fresh soft cheese, when dressed up with a soup of onions and mushrooms.

## NOTES ON THE VINTAGE - VITTORIA 2023

Quality harvest in the sands of Vittoria. Perhaps thanks to a 20%-lower production or to a 'southern' vintage, i.e. with a dry harvest, the grape quality was above the average, with smooth and aromatic Frappato and large-fruit Nero d'Avola. Very healthy grapes but quantities down by 25%.