



VINO LAURIA

FRAPPATO

It could be called the “foreigner” among the Lauria wines, even though by a bit: the only one that doesn’t “grow” around Alcamo, but nourishes of Sicilian sandy lands, not very distant from the beaches of Scoglitti, in the area of Ragusa. It’s from these “lean” lands which it owes its attractively weak color and its lightness. Of rare grapes that at one time were cultivated only to eat, known in the past as the wine of the royals, “speaks” of cherry, aromatic herbs and white pepper. Summer is its season.

VARIETY: *Frappato*

PRODUCTION AREA: *Vittoria*

VINEYARD: *FiàNobile*

YIELD: *7 Tons*

TRAINING SYSTEM: *Espalier*

HARVEST: *Ending of September*

VINIFICATION: *Fermentation at 60°F for 12 days*

AGEING: *8 months in stainless steel tanks*

TOTAL ACIDITY: *6,2 pH: 3.5*

FROM ORGANIC FARMING

