

PLANETA



Frappato 2017

Denomination: Vittoria DOC

100% Frappato

A rare and exclusive grape variety cultivated on only a few hectares, it is best expressed in the red sands of Vittoria, not far from the sea. An aromatic and pleasant red wine as few others, a perfect synthesis between tradition and innovation.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2013	Acate (Ragusa)	Mogli	Dorilli



VINEYARD: Mogli.

VARIETY: Frappato.

TYPE OF SOIL: The principal characteristic of the soils of the Vittoria area is their sandy texture. They mainly consist of loose red sand with no stones and of average depth. A layer of tufa lies at about 90cm which is important for the water balance of the vines.

ALTITUDE: 70 m a.s.l.

YIELD PER HECTARE: 60 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 4,500 vines per hectare.

HARVESTING PERIOD: 20-22 September.

VINIFICATION: destalking followed by 7 days lying on the skins, after a particularly soft pressing with the basket press (vertical press), malolactic fermentation in stainless steel vats, where it matures until bottling.

BOTTLING PERIOD: March.

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 5,85 g/l

PH: 3,32

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

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Ruby red with mauve reflections.

The notes of rose and candied violet are typical, with a elegant smokey tone. In the mouth much red fruit with balsamic tones.

MATCHING: The extraordinary versatility of this Sicilian Claret shows itself in the classics of everyday, such as with pasta dishes like rigatoni all'amatriciana, spaghetti alla Bolognese and lasagne. Its adaptable nature extends to contemporary food; it is ideal with cheeseburgers. Hypnotic with fresh soft cheese, and in dressing up with a mushroom and onion soup.