



# Feudi del *Pisciotto*



## FRAPPATO – CAROLINA MARENCO

As with Nero d'Avola, Frappato also demonstrates all that Sicilian wine-making has to offer and is capable of great vigour, persistence and elegance, characterised by the first unmistakably fragrant notes.

**Wine Spectator – 90/100 (2007)**

**Denomination:** IGT Sicilia

**Yearly bottle production:** 9.500

**Grapes:** 100% Frappato

**Vinification:** in steel

**Ageing:** in barriques – 50% new and 50% used

**Type of ground:** medium mixture tending to sandy

**Vineyards Height:** 200/250 mt a.s.l.

**Production area:** Niscemi (CL)

**Serving Temp. :** 16-18°

**Alcohol degree:** 13,5

**Taste:** delicate aromas of berries, black pepper, with distinct aroma of ripe cherry

**Food Combination:** salami, and game patè; try it with fish dishes



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