

ORGANIC WINE



MELOVIVO

Frappato



DESCRIPTION

The Mediterranean sun and the red sandy soil in the territory of Vittoria give ideal elements to this ancient grape. The name Frappato, coming from the word 'fruity', has typical and delicate red berry fruit flavors which continue on the palate with soft texture and lively acidity. Vinified simply to preserve the beauty of the delicate Frappato flavors with its transparency and violet fresh aromas on the nose. To keep with the tradition of Ragusa, drinking this wine young is ideal and matches perfectly with the traditional dishes of Ragusa, vegetable or fish cous cous, simple pastas, tomatoes based dishes, grilled fish and of course cheese and salami.



CLASSIFICATION

D.O.C. Vittoria

VINEYARD LOCATION

C.da Bonincontro, Vittoria

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Frappato organic

TRAINING SYSTEM

Guyot

AGE OF VINEYARD

15 years

YIELD PER HECTARE

70 Q.

VINIFICATION

7/10 days maceration with marcs and fermentation at controlled temperature

AGEING

1 month in steel and
3 months in bottle

ALCOHOL

13% vol.

SERVING TEMPERATURE

12° - 14°